

GRAPE VARIETY

100% Fiano

PRODUCTION AREA

Vineyards located in the hilly areas of the municipalities of Lapio, Montefredane and Candida.

ALTITUDE

400-500 metres above sea level

SOIL TYPE

Marl and limestone rich in volcanic elements

VINIFICATION

The grapes are hand-picked and undergo careful selection in the cellar before they are pressed whole. Cold settling is followed by alcoholic fermentation at low temperatures. After fermentation, the wine is aged on its fine lees and undergoes further ageing in bottle.

TASTING NOTE

Colour: Crystalline, straw yellow with greenish reflections.

Aroma: Delicate nose with mineral notes and rocky hints, accompanied by a touch of peach, candied fruit and chamomile atop a background of Mediterranean scrub.

Taste: Easy to drink and elegant, with plenty of freshness and tropical and spicy aromas. Intense, persistent and elegant finish.

FOOD PAIRING

Ideal with seafood and crustaceans, seafood salad, vegetable flan, vegetable soup, tempura and delicate broths. Best served at a temperature of 10-12°C.



REFIANO

FIANO DI AVELLINO D.O.C.G.

Fiano di Avellino comes from the vine of the same name, originally brought to Italy by the Greeks. Its cradle is thought to have been Lapio, the ancient Apia, for which the reference point was the legendary Apianum, produced in the small town of Irpinia, located at 600 metres above sea level.

CAMPANIA

- TAURASI - AGLIANICO
- FIANO DI AVELLINO
- GRECO DI TUFO
- FALANGHINA
- CODA DI VOLPE

