

FIANO DI AVELLINO

DOCG

Fiano has ancient origins dating back to the Roman era when this grape variety was known as *Vitis Apiana* because of the sweetness of its berries, which were much loved by bees. After the challenging period of the 1950s and 1960s when there was a risk of losing the ancient viticultural heritage of the province, the determined efforts of Antonio Mastroberardino brought Fiano back to prominence among the most cultivated grape varieties in the province of Avellino. This also sparked interest in experiments beyond national borders on different continents. Its great elegance and natural predisposition for long aging make this wine a true treasure of Irpinia.



WINE PROFILE

DENOMINATION

Fiano di Avellino DOCG

VARIETY

Fiano 100%

VINEYARD AND SOIL

The estates of origin are sited mainly on mid-mixture, loose and well drained soils on a South-East exposure and on average at 400 masl. The training system is the espalier with guyot pruning with a density of plantation of 3.000 vines/ha on average and an yield of about 70 q/ha and 2,3 kg/vine.

HARVEST PERIOD

First decade of October, manual harvest.

VINIFICATION AND REFINING

Classic white vinification in stainless steel tanks (about 20 days) at controlled temperature (16°C-18°C). Refines for some months in bottle before release.

SPECIAL SIZE

0,375 lt

SENSORY PROFILE



COLOUR

Straw yellow



BOUQUET

Delicate, hints of fruits, white flowers, citrus, herbs, dried flowers, almond and nut.



TASTE

Delicate, full-bodied, with distinct notes of flowers.



PAIRINGS

Starter

- Soups, shellfish, fresh cheeses, mozzarella di bufala
- Main course
- Legumes dishes, shellfish, and fish sauces
- White meat, shellfish and dishes with salmon and tuna



AGING POTENTIAL

20 years +



SERVING TEMPERATURE

12-14 °C

Narrated by Piero
Mastroberardino

