

RADICI

FIANO DI AVELLINO DOCG

From a careful and ongoing search for the best grape-terroir pairing emerges Radici, conceived in a way that complexity of character is accentuated by an unusual density for a white wine, giving it solidity and depth: a return to the 'roots.' The wine, born in the early 1980s, is produced on the estate of Santo Stefano del Sole, the place where the Mastroberardino family's commitment to viticulture began in the 1700s. The label features a detail of a painting, the work of Maria Micozzi, which adorns the vaults of the aging caves of the cellar.



WINE PROFILE

DENOMINATION

Fiano di Avellino DOCG

VARIETY

Fiano 100%

VINEYARD AND SOIL

Santo Stefano del Sole, with a South-West exposure and a sandy, deep, rich in mineral elements and well-drained soil. The average altitude is 550 masl. The training system is the espalier with guyot pruning system, the density of plantation is 4,000 vines/ha, the yield is of about 60 q/ha and 1,5 kg/vine.

AGE OF VINEYARD

25 years

HARVEST PERIOD

Second half 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 3-4 months in bottle before release.

SPECIAL SIZE

1,500 lt

SENSORY PROFILE



COLOUR

Straw yellow



BOUQUET

Offers a multitude of aromas including hints of pear, pineapple, aromatic herbs, acacia, hazelnuts, citrus, hawthorn and floral nuances.



TASTE

Wine with good acidity but at the same time very soft. The initial notes of white peach and grapefruit end with nuances of dried fruit.



PAIRINGS

Starter

- Seafood salads, dishes based on vegetables, fresh and spun dough cheeses

Main course

- Dishes based on fish and shellfish
- Baked and grilled white fishes, fresh cheeses, white meats



AGING POTENTIAL

20 years +



SERVING TEMPERATURE

12-14 °C

Narrated by Piero
Mastroberardino

