

STILEMA

FIANO DI AVELLINO DOCG RISERVA

Inspired by the iconic Fianos of the 1970s of the Twentieth Century, this wine exhibits great modernity and extraordinary sensory richness. It is the result of a specific selection of grapes from the estates of Montefalcione, Manocalzati and Lapio, very different terroirs capable to express a balance between freshness and structure, enhancing salinity and minerality. A Fiano to discover. Starting from the 2018 vintage, it proudly carries the designation 'RISERVA' in accordance with the newly revised production regulations of Fiano di Avellino DOCG, which have recognized its extended aging period.

WINE PROFILE

DENOMINATION

Fiano di Avellino DOCG RISERVA

VARIETY

Fiano 100%

VINEYARD AND SOIL

It is the result of grapes selected in the family crus of the most characteristic sub-areas of the DOCG production area, in order to enhance its stylistic complexity. The estates of Montefalcione (sand rich in organic matter), Manocalzati (tenacious clay, deep profile), and Lapio (calcareous clay with a high presence of skeleton) contribute to it. Average altitude of 550 masl. Training system espalier with Guyot pruning system. Average density of plantation 4.000 vines/ha. Yield of about 60 q/ha and 1,5 kg/vine.

AGE OF VINEYARD

On average 25 years old

HARVEST PERIOD

Middle of October, manual harvest.

VINIFICATION AND REFINING

Classic white vinification in stainless steel tanks at controlled temperature (16-18°C) Refines on the lees for about 24 months, to gather sapidity and longevity characters. Malolactic fermentation gives extra smoothness and persistency. A small portion carries out fermentation and élevage in second-use barriques for 24 months. The wine then matures in the bottle for approximately 24 months.

SPECIAL SIZE

1,500 lt



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SENSORY PROFILE



COLOUR

Pale straw yellow, with green hints



BOUQUET

Complex, bold aromas, with hints of flint and brackish notes, then crispy almond, cedar, grass.



TASTE

Lean to the palate, with taste of ripe apple, oyster, a soft touch of toasted almond and a smoked note, well accompanied by a surprising freshness.



PAIRINGS

Starter

- Bufala mozzarella, seafood and shellfish
- Main Course
- Pasta and risotto with seafood also with legumes and vegetables
- White meat, grilled fish, fresh and mature cheese



AGING POTENTIAL

20 years +



SERVING TEMPERATURE

14-15 °C

Narrated by Piero
Mastroberardino

