



CONTRADA



Fiano di Avellino DOCG

Appellation	Fiano di Avellino DOCG
Grape Variety	Fiano 100%
Vineyard	Candida
Soil	Sandy, deep, rich in mineral
Exposure	South - West
Altitude	550 M A.S.L.
Training System	Shoulder with guyot pruning system
Viner per hectare	3500
Age of vineyard	About twenty years
Yield per hectare	About 6000 Kilos
Period of harvest	Second half of October with manual hervesting
Vinification	Classic white vinification in stainless steel tanks at controlled temperature
Refining	In bottle for about 3/4 months
Color	Straw yellow
Bouquet	A multitude of aromas, including pear, pineapple, acacia, toasted nut, honey and may
Palate	With flavor, good acidity, bat at the same time very morbidezza. The initial aromas of white peach and grapefruit close imbuing toasted huzelnut
Food pairings	Indicated as aperitif, with toasted hazelnut, accompany seafood and fish dishes of haute cuisine
Service Temperature	10-12°C
Alcohol content	12-14%Vol