



## Fiano di Avellino docg

White wine produced only with Fiano grapes coming from 4 different vineyards located in 4 different towns of the province of Avellino: Candida, Montefredane, Lapio and San Michele di Serino. The grapes are harvested by hand and carried to the cellar in small boxes to avoid crushing them. The grapes are subjected to gentle crushing of whole bunches to get the free-run juice. Wine making and ageing on fine lees lasts 4 months and takes entirely place in stainless steel tanks.



**Typology** white wine

**Appellation** Fiano di Avellino Docg - Dop

**Grape** Fiano 100%

**First vintage produced** 1996

**Vineyard location** Candida, Lapio, San Michele di Serino, Montefredane (Avellino)

**Altitude** 450 meters a.s.l. for the vineyards in Candida and Montefredane, 500 meters a.s.l. for the vineyards in Lapio and San Michele di Serino

**Vine Training/Pruning** guyot

**Vineyard design** 4500 vines/hectare

**Grape yield** 80 quintals/hectare

**Type of soil** calcareous-clay, marly clay, sandy silty

**Harvest time** first week of October

**Wine making** sedimentation after the gentle crushing of whole bunches; inoculated

fermentation with selected yeasts; fermentation and ageing in stainless steel tanks

**Fermentation** in stainless steel tanks at 16°C

**Bottling time** second week of the month of February following the harvest

