

CAMPORE

FIANO DI AVELLINO DOCG



VINEYARD & PRODUCTION INFO

Soil composition: calcareous clay

Training method: bilateral Guyot

Elevation: 1,600 ft a.s.l.

Vines/ha: > 3,000/ha

Exposure: South/South-East

Vines age: 15-20 years

Harvest time: end of October

Production: 13,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Fiano

Fermentation

Container: barriques

Maceration

Technique: cold, on the skins

Length: less than 24 hours

Aging

Container: 50% stainless steel tanks, 50% barriques

Wood: French oak

Length: 6 months sur lie

In bottle: 6 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: 2.4 g/l

Acidity: 6.5 g/l

Dry extract: 22.4 g/l



FOOD PAIRINGS

Pairs well with risotto, seafood, and elaborate fish dishes.



TASTING NOTE

Straw yellow with golden reflections.

Complex and elegant, with notes of mature fruit such as pears and citrus, and hints of honey, acacia flowers, and vanilla.

Rich and ripe on the palate with good length.

PRODUCER PROFILE

Estate owned by: Paolo &

Daniela Mastroberardino

Winemaker: Paolo

Mastroberardino

Total land under vine: 200 ha

Winery production: 1,200,000 bottles

Region: Campania (Italy)

