

FIANO DI AVELLINO DOCG



VINEYARD & PRODUCTION INFO

Soil composition: calcareous clay
Training method: bilateral Guyot
Elevation: 1,800 ft a.s.l.
Vines/ha: > 3,000/ha
Exposure: South/South-East
Vines age: 15-20 years
Harvest time: first 10 days of October
Production: 160,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Fiano
Fermentation
Container: stainless steel tanks
Maceration
Technique: cold, on the skins
Length: less than 24 hours
Aging
Container: stainless steel tanks
Length: 6 months sur lie
In bottle: 1 month



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 2 g/l
Acidity: 6 g/l
Dry extract: 22 g/l



FOOD PAIRINGS

Ideal as an aperitif with oysters, seafood salads, shellfish, and fish dishes.



TASTING NOTE

Light straw-gold color.
Notes of mature fruit and flowers with hints of pear, apricot, citrus, toasted hazelnuts, acacia, hawthorn, and honey.
The taste is dry and crisp, with a pleasant, dense, and lingering finish.

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)

