

FIANO DI AVELLINO

DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 6 ha

Soil composition: on average, calcareous clay soil with more or less compact clay, marly clay, and silty sand with patches of volcanic ash

Training method: Guyot

Elevation: 1,148-1,640 ft a.s.l.

Vines/ha: 4,500 vines/ha

Exposure: East/South-East

Harvest time: end of September, beginning of October

First vintage: 1996



WINEMAKING & AGING

Varietal composition: 100% Fiano

Fermentation

Container: stainless steel tanks

Length: 15/20 days

Temperature: 61 °F

Malolactic fermentation: no

Aging

Container: stainless steel vats

Length: 4 months

In bottle: 1 month



TECHNICAL DATA

Alcohol: 13%

Residual sugar: < 2 g/l

Acidity: 5.8 g/l

Dry extract: 20.4 g/l



FOOD PAIRINGS

Ideal with fried bluefish and simple fresh appetizers.



TASTING NOTE

Straw yellow with greenish reflections.

Austere yet gentle. Aromas of mint, sage, and white peach, followed by hints of white chocolate and citrus.

A pronounced mineral component gradually emerges in the wine, adding complexity and intensity.

The palate is refined, not overly voluminous but full and satisfying. A beautiful acidity enhances its freshness—a very savory finish with the return of dense floral and menthol notes.

PRODUCER PROFILE

Estate owned by: Basso family

Winemaker: Fortunato

Sebastiano

Total land under vine: 30 ha

Winery production: 350,000 bottles

Region: Campania (Italy)

