

FIANO DI AVELLINO DOCG



PRODUCER PROFILE

Winemaker: Fortunato Sebastiano
Total land under vine: 16 acres
Winery production: 660 hl
Region: Campania, Italy



VINEYARD & PRODUCTION INFO

Vineyard size: 16 acres
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: 1148-1640 ft
Vines/hectare: 4500 vines/ha
Exposure: East-South/East
Harvest time: end of September, beginning of October
First vintage: 1996
Production: 94,450 kg



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% ABV
pH: 3.4
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 and gentle. Aromas of mint, sage, and white peach, followed by hints of white chocolate and citrus fruits. A marked mineral component gradually emerges in the wine, making it complex and intense. The palate is refined, not too voluminous but full and satisfying. A beautiful acidity enhances its freshness—a very savory finish with the return of dense floral and menthol notes.

