

Great Wines from Campania

FIANO DI AVELLINO



COLOR

Straw yellow.



BOUQUET

Delicate, hints of fruits, white flowers, citrus, herbs, almond and nut.



TASTE

Delicate, full-bodied, with distinct notes of white flowers.



FOOD PAIRINGS

Appetizers

Soups, shellfish, fresh cheeses, mozzarella di bufala.

First courses

Legumes dishes, shellfish, and fish sauces .

Second courses

White meat, shellfish and dishes with salmon and tuna.



AGING POTENTIAL

15 years and more.



SERVING TEMPERATURE

12 - 14 °C.



Great Wines from Campania

FIANO DI AVELLINO

Fiano is a grape variety of ancient origins that date back to Roman times. In That period it was known as Vitis Apiana for the sweetness of its berries so pleased to bees.

After the hard period of the Sixties, during which we risked to lose the ancient heritage of the native varieties of the province, the obstinate work of Antonio Mastroberardino brought back Fiano among the most cultivated vines in the province of Avellino, generating enthusiasm for the growing outside the region too.

APPELLATION

Fiano di Avellino DOCG

VARIETY

Fiano di Avellino 100%

VINEYARD AND SOIL

The estates of Manocalzati and Montefalcione are sited mainly on mid-mixture, loose and well drained soils on a South-East exposure and on average at 400 m a.s.l. The training system is the espalier with guyot pruning with a density of plantation of 3.000 vines/hectare on average and an yeald of about 7,000 kg/ha (6,240 lbs/acres) and 2.3 kg/vine (5 lbs/vine).

AGE OF VINEYARD

On average 15 years old

HARVEST PERIOD AND TYPOLOGY

First part of October, manual harvest.

VINIFICATION AND REFINING

Classic white vinification in stainless steel tanks at controlled temperature.

Refines for at least 1 month in the bottle.



The estates of FIANO DI AVELLINO

Great Wines from Campania

The Manocalzati vineyard is located close to the town, about five kilometers North-East of Atripalda. It is entirely planted with Fiano di Avellino grapes in a soil rich in clay. This 30-year-old vineyard has been the basis for the study and further development of the Fiano grape, serving as a field for the mass selection of the improvements of biotypes, then used in replanting in the estates of Santo Stefano del Sole, Lapio and Montefalcione.

The Montefalcione estate too is exclusively dedicated to the production of Fiano di Avellino DOCG and was implanted with a very high-density system. It is characterized by typically volcanic soil, very loose and able to confer to the vineyards vigor and vegetative development, prerogatives for the optimal expression of an aromatic Fiano. It also represents a field of viticulture experiments for testing in place of different planting densities, use of different rootstocks and different farming systems, in order to study the adaptability and expression of the variety.



Manocalzati

Extension of the estate: 5 hectares
Soil: clay
Varieties cultivated: Fiano di Avellino
Implantation year: 1988
Plant density (plants/ha): 3,000
Training system: guyot
Exposure: North-West
Altitude: 420 m a.s.l.

Montefalcione

Extension of the estate: 10 hectares
Soil: sandy - volcanic
Varieties cultivated: Fiano di Avellino
Plant density (plants/ha): 5,000
Training system: guyot
Exposure: South
Altitude: 450 m a.s.l.

