

# Fiano di Avellino DOCG

<b>Appellation:</b>	Fiano di Avellino DOCG
<b>Grape varietal:</b>	Fiano di Avellino 100%
<b>Vineyard:</b>	Candida - Parite (AV)
<b>Soil:</b>	Clay and Limestone with gravel
<b>Exposure:</b>	South - East
<b>Altitude:</b>	2000 feet asl
<b>Training System:</b>	Guyot
<b>Plants per hectare:</b>	3500 Plants
<b>Age of the vineyard:</b>	24 years
<b>Yield per hectare:</b>	7 tons
<b>Harvest:</b>	Second half of October with handpicking
<b>Vinification practice:</b>	In stainless steel at temperature control
<b>Refinement:</b>	4 months in the bottle
<b>Colour:</b>	Pale yellow
<b>Smell:</b>	Fresh with spicy notes, mingled with flowers of lime wood and acacia honey
<b>Taste:</b>	Mineral taste with hints of apricot and orange skin, long finish of toasted hazelnut
<b>Pairing:</b>	Ideal with fish, shellfish pasta, risotto with vegetables, white meat, buffalo milk mozzarella
<b>Temperature:</b>	10-12°C
<b>Alcohol:</b>	12-14%Vol

