



## FIANO DI AVELLINO DOCG

**Historical notes:** it is an old vine of Roman times, was called “Latin” to distinguish it from the vines of greek origins. This vine grows well both in the volcanic soils and clay soils. The etymology of its name comes from “Ape” (that in Italian means “bee”) because bees were very greedy of this sweet grape.

**Name:** Fiano di Avellino DOCG

**Blend:** Fiano di Avellino 100%

**Ground:** mainly medium texture, loose and loamy

**Planting density:** on average 3000 stumps per hectare

**Production area:** Irpinia’s hills around Lapio (ha 3/in fee), Forino (ha 3/in fee) e Candida (ha 5/in conduction)

**Exposure:** South - East

**Altitude:** 400/600 metres above sea level

**Farming system:** espalier with guyot pruning

**Vineyard age:** on average 15 years

**Yield per hectare:** on average 70/90 quintals

**Harvest time:** first decade of October

**Maturation:** three months in steel barrel staying on its own yeasts

**Aging:** at least one month in bottle

**Colour:** yellow

**Smell:** intense with toasted hazelnuts notes

**Taste:** soft and stylish with dried fruit notes

**Suggested pairings:** to be served with soups, crustaceans and seafood, fish and white meat dishes, cream cheese.