

Selection of grapes from owned estate vineyards located in Agro di Montemiletto at 500 metres a.s.l.

The Fiano grape variety due to its strong adaptability grows over a wide area of the province of Avellino. The grapes after being hand picked, are vinified in white and fermented at a low temperature in steel barrels.

At the end of the alcoholic fermentation, the wine remains on the lees for several months before being bottled; this in order to create the conditions to achieve a good evolution in the bottle. Fiano wines are among the longest whites so they don't fear aging.

This wine, thanks to the aromatic potential, is even more interesting after a few years in the bottle. It presents a pale yellow color, elegant and delicate smell with aromas of peach and balsamic herbs.

The palate perceives a good roundness supported by an important freshness and flavor.

Tasting Notes

Color: Pale yellow color

Taste: The palate perceives a good roundness supported by an important freshness and flavour.

Scent: Elegant and delicate smell with aromas of peach and balsamic herbs.

Pairing: Appetizers and sea vegetables, baked fish and grilled, unripened cheeses and white meat.

Technical Details

Classification: White Wine

Exposure: Sud-Est

Soil Type: Sand - medium mixture.

Plant year: 1990 to 2000

Training system: Guyot

Plant density: 3300 plants per hectare

Harvest Season: Mid October