



TENUTA MERIGGIO FIANO DI AVELLINO DOCG 2022

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