

FIANO DI AVELLINO DOP

Bottle sizes: 750 ML

Country: Italy

Region: Campania

Appellation: Fiano Di Avellino Dop

Wine type: White

Varietals: Fiano

Organic: Practicing

Vineyard: Sourced from vineyards around the winery in Summonte as well as in Montefredane in the province of Avellino.

Orientation: Northeast (Summonte) at about 650m in elevation, Southeast (Montefredane) at about 500m in elevation.

Soil: Clay, loam, sandstone.

Viticulture: Vines are an average of 20 years old. Hand harvested in the second or third week of October.

Vinification: 60 day fermentation using ambient yeast.

Aging: Aged for 10 months in stainless steel followed 6 months in the bottle before release.