

ORIGINI

FIANO DI AVELLINO BARRIQUE

DENOMINATION

fiano di Avellino D.O.C.G Barrique

GRAPE

(white grapes) 100% Fiano di Avellino

SOIL COMPOSITION

clay-calcareous.

TRAINING SYSTEM

shoulder with guyot pruning system

PERIOD OF HARVEST

second half of October

FERMENTATION

in French oak barriques

AGEING

12 months in French oak barriques

AGEING

13,5% vol

COLOR

traw yellow with golden reflections

BOUQUET

cherry jam, sweet spices, licorice and cacao apricot, acacia and honey notes

PALATE

mineral notes that remind apricots and orange rind are followed by a long finish of dried fruits

SERVING TEMPERATURE

10°-12°C

FOOD PAIRINGS

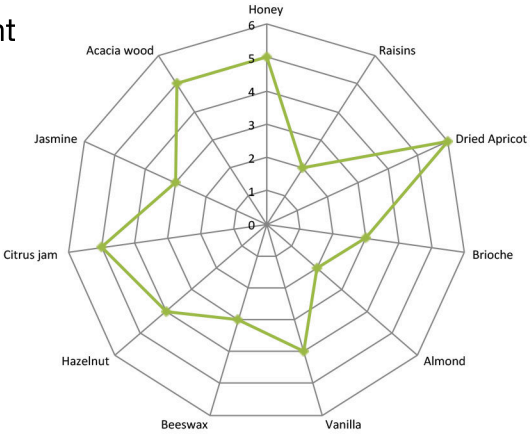
pairs perfectly with fish dishes, risotto with vegetables, white meats, mozzarella di bufala



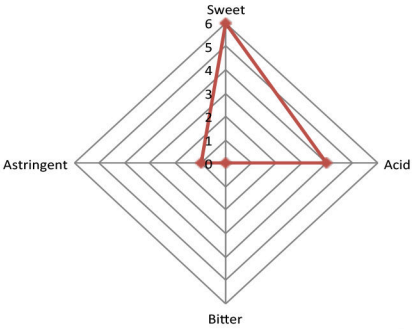
Time stands above the beginnings. It holds everything and nothing fits together. It is always trying to push them away. However, they can flow in the air never fading away thanks to their antiquity. The origin lives into this sacred wine, where time carved gold and silver. It can be heard the sound of that song, those dances, that smell of must, that sweaty taste of bee's nectar. It can be heard the sunsets echo of that crazy thought through those terse eyes

Sensory analysis

Scent



Taste



Aroma

