

# legàmi

**FIANO  
DI AVELLINO**

## DENOMINATION

Fiano di Avellino D.O.C.G

## 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 stainless steel tanks at controlled temperature

## ALCOHOL

13,5% vol

## COLOR

straw yellow with golden reflections

## BOUQUET

delicate, hints of white flowers, citrus and herbs

## PALATE

full-bodied, with distinct notes of dried fruit

## SERVING TEMPERATURE

10°-12°C

## FOOD PAIRINGS

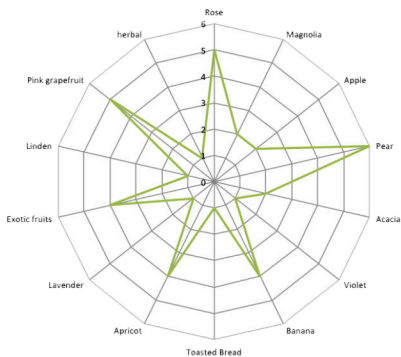
pairs well with soups, seafood, grilled fish, white meat



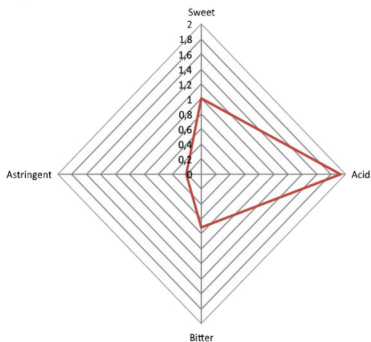
Ancient bonds that time creates, inertia, everything is still immediately, we are the same person as yesterday, today we are infinite beings full of light and death does not exist. She, a classy woman, a beautiful evanescent lady; he was physically strong, they are still dancing at the wine festival under the unsuspecting eyes, with sad souls, they are waiting for their only drop of blood to turn into love.

# Sensory analysis

## Scent



## Taste



## Aroma

