

# VORTICI

VINO SPUMANTE FIANO DI AVELLINO

## DENOMINATION

Campania I.G.P. sparkling wine Fiano

## 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

refermentation process in autoclave using the Charmat method

## ALCOHOL

13,5% vol

## COLOR

golden yellow color with fine perlage

## BOUQUET

delicate, hints of white flowers, citrus and herbs

## PALATE

hints of toasted nuts

## SERVING TEMPERATURE

6°-8°C

## FOOD PAIRINGS

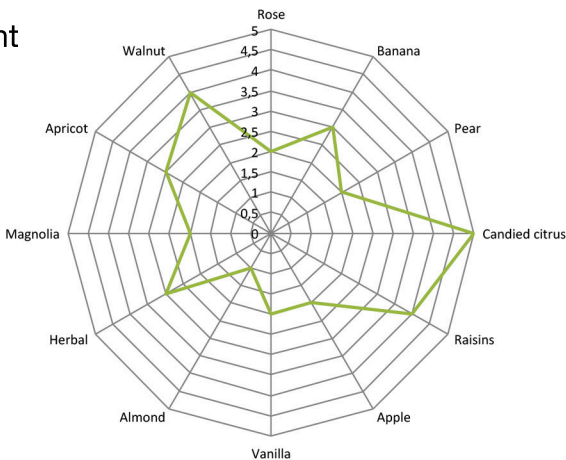
pairs with salmon, buffalo mozzarella



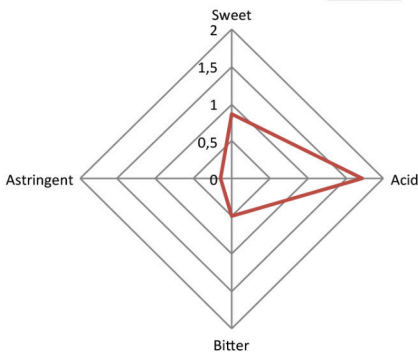
"I feel your breath on me and into your clumsy moves ... a bustle of persistent and hanging thoughts is sinking my skin ... I want hide away from myself ... my silent breath is inflamed by bubbles . How can I hide from deranged and persistent emotions? An illusion's vortex ... Kidnapped by your twisted person, I try to find some handholds to avoid this agony, digging unreal notes only to get you ...Vortices"

# Sensory analysis

## Scent



## Taste



## Aroma

