

## FIANO DI AVELLINO DOCG NEPENTE



**GRAPES:** Fiano di Avellino

**VINE AGE:**

**ALTITUDE:** 1300 f.a.s.l.

**EXPOSURE:** South

**SOIL:** Compact calcareous clayey soil mixed with volcanic materials.



### WINEMAKING

Selection of grapes in the vineyards and in the winery. Soft crushing, fermentation of the must under controlled temperature.

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### REFINEMENT

Aging in stainless steel casks for at least 4 months; then next step in bottle or at least 2 months.

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### TASTING NOTES

This wine comes from a mix between freshness and finesse. It is straw-yellow colored, and it is an ananas and pear flavoured wine. It is a full-bodied and smooth wine, with low levels of acidity.