

FIANO DI AVELLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



ALCOHOL CONTENT	13%
GRAPES	Fiano 100%
TOWN OF ORIGIN	Montefalcione (AV)
ALTITUDE	380 mt A.S.L.
SOIL	clay
TRAINING SYSTEM	Guyot
DENSITY PLANTING	4.000 strains/ha
YIELD	65.000 kg/ha
HARVEST PERIOD	first decade of october
METHOD OF COLLECTION	by hand - traditional
VINIFICATION	soft pressing
FERMENTATION TEMPERATURE	15°/18°C controlled temperature
BOTTLING PERIOD	April - May
TOTAL ACIDITY	6 gr/l
PH	3,20
AGEING POTENTIAL	yes
DRINKABILITY	2/3 years
TYPE OF WINE	white wine
COLOUR	yellow with green reflections
BOUQUET	fresh flowers and yellow peach
TASTE	softness and fresh
FOOD RECOMMENDATIONS	crustaceans, fish with sauces and grilled seafood

