

GLAM

FIANO DI AVELLINO DOCG

DENOMINATION

Fiano di Avellino Docg

GRAPE VARIETY

100% Fiano

HARVEST PERIOD

First ten days of October

VINIFICATION

Morning harvest then soft pressing of the bunches; cold static clarification; fermentation at a temperature between 14°C and 16°C then controlled cold below 10°C to block and avoid malolactic fermentation. "Sur lies" with weekly batonnage for over four months

AGING

In bottle for three months

ORGANOLEPTIC CHARACTERISTICS

Chlorophyll green color. On the nose, precise notes of both "Limoncella" apple and white peach with notes of hawthorn flower. Soft and dense grape pulp on the palate

PAIRINGS

In harmony with savory dishes based on fish and shellfish, such as sautéed clams, fish soups, peppered mussels, vegetables and fresh

