

24 Maggio

Fiano di Avellino DOCG

The Magnolias

Every year in September, in “24 Maggio” square in Paternopoli, the folkloric event “La Macenata” takes place, celebrating the traditional grape pressing. The occasion attracts a large number of enthusiasts and visitors.

DENOMINATION

D.O.C.G. (Controlled and Guaranteed Designation of Origin).

GRAPE VARIETY

100% Fiano di Avellino.

TRAINING SYSTEM

Vertical trellis with Guyot pruning.

HARVEST PERIOD

First ten days of October.

SOIL COMPOSITION

Hilly terrain, predominantly volcanic with areas of clay-limestone.

VINIFICATION

Morning harvest, followed by gentle pressing of the grapes; static cold clarification; fermentation at temperatures between 14°C and 16°C, followed by controlled cooling below 10°C.

AGING

One third of the must ferments slowly in barriques.

ORGANOLEPTIC CHARACTERISTICS

Chlorophyll-green, with a bright crystalline hue. On the nose, precise notes of “Limoncella” apple and white peach, with hints of hawthorn blossom. On the palate, soft and dense grape pulp.

PAIRINGS

Pairs harmoniously with savory fish and shellfish dishes such as sautéed clams, fish soups, peppered mussels, vegetables, fresh cheeses, and pasta dishes.

