

Via del Crinale

Fiano di Avellino DOCG

The Rocks

The promontory west of San Quirico, the hill where the winery stands, is a ridge kissed by the first light of day, to which we dedicate our Fiano.

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 to stop and prevent malolactic fermentation.

AGING

Approximately 4 months in bottle.

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.

