



Fiano di Avellino DOCG 2021

BACKGROUND

The Mastroberardino family, leaders in Italian viticulture, are largely responsible for the revival and elevation of Irpinian and Campanian winemaking post WWII. Their efforts ignited a resurgence in quality red and white wine production in all of Southern Italy. Working primarily with Campania's ancient, native varieties, Fiano, Greco, and Aglianico, Mastroberardino has resuscitated would-be extinct grapes into world-class varieties. In antiquity, Fiano was known as apiana, for its sweet berries were attractive to bees. Vines were traditionally found near hazelnut orchards, which has seemingly influenced the grape's flavor profile. However, it is in the town of Avellino where the Fiano grape produces its most mineral-driven wines with long aging potential.

TERROIR & VINTAGE NOTES

Harvested from the Manocalzati and Montefalcione estate vineyards. The 5 ha Manocalzati vineyard is covered in clayey soil, with north-west exposure and is situated at 420m a.s.l. Vines are planted at a density of 3,000 /ha. The Montefalcione vineyard covers 10 ha, with sandy and volcanic soils and southern exposure. Positioned at 450m a.s.l. and planted at a density of 5,000 vines/ha. Average yield of 7,000 kg/ha (6,240 lbs/acres) and 2.3 kg/vine (5 lbs/vine). Average age of the vines are 15 years.

WINEMAKING & AGING

Hand harvested the second week of October. Fermented in temperature-controlled stainless steel tanks and bottle aged for at least one month before release.

TASTING NOTES

Straw yellow. This is a delicate wine, with hints of fresh fruit, almond, hazelnut, citrus fruits, herbs, white flowers, and dried flowers. On the palate, this is a full-bodied wine with light fruit and floral notes.



ORIGIN

Fiano di Avellino DOCG, Campania, Italy

GRAPE VARIETIES

100% Fiano di Avellino

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, Closure: Cork

WINEMAKER

Massimo Di Renzo



750ML

750ML

