



## NEPENTE

FIANO DI AVELLINO D.O.C.G.

It can be considered the best white wine from Irpinia. It has ripe- fruit, sage and flowers flavours. This wine comes from ancient vineyards and it is vinified according to traditional methods.

### VINEYARDS

Fiano di Avellino DOCG growing area 400 m. above the sea level.

### VINIFICATION

Selection of grapes in the vineyards and in the winery. Soft crushing, fermentation of the must under controlled temperature. Aging in stainless steel casks for at least 4 months; then next step in bottle or at least 2 months.

### ORGANOLEPTIC DESCRIPTION

This wine comes from a mix between freshness and finesse. It is straw-yellow colored, and it is an ananas and pear flavoured wine. It is a full- bodied and smooth wine, with low levels of acidity.

### GASTRONOMIC SUGGESTION

Match this wine with any kind of fish, especially with shellfish.

### ANALYTICAL INFORMATION

Alcohol content: 13% vol.

Total acidity: 5,80 g/l

### GRAPES VARIETY

100% Fiano di Avellino

### YEALD PER HECTARE

70 quintals/ha

### WINE TRAINING

Guyot