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MANIMURCI

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