

Vinosia

Fiano di Avellino Le Grade DOCG

100% Fiano di Avellino

Tasting Notes:

Hints of almonds, walnuts with floral notes and tropical fruits finishing dry, warm, smooth with hints of honey. Perfect with lobster, swordfish, white meats, light sauces and young cheeses.

Vineyards:

Region: Avellino, Campania, Italy
Size: 8 hectares
Training Method: Vertical Guyot training (renewable cane)
Planting Density: 1,600 vines per acre
Soil Composition: Loose volcanic soil with good water retention ability
Elevation: 420 meters
Exposure: Southeast
Year Planted: 2002
Practices: Sustainable

Winemaking:

Harvest: Hand harvested in early-October
Fermentation: soft whole cluster pressing; natural static clarification of musts; spontaneous fermentation (inoculation only if necessary); temperature controlled stainless steel fermentation

Malolactic Fermentation: Partial

Aging:

Aged 3 months in stainless steel with an additional 3 months in bottle before release. Can be enjoyed up to 3 years after release.

Technical Data:

Alcohol: 13.6%
pH: 3.59
Acidity: 5.85 grams/liter
Residual Sugar: 2.5 grams/liter

Quantity Produced:

6,500 cases



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