

FIANO DI AVELLINO

Producer **Nuschese Wine**

CAPITALWINES.

Appellation

Fiano di Avellino D.O.C.G.

Wine Type

White

Vintage

2011

Grape Variety

100% Fiano di Avellino

Sensory Characteristics

The olfactory gentleness of the Fiano, its deliberately terse, limpid floral vein is oenologically developed with the most obtainable purity possible. Then come its dense extractive cloak, total non-bitterness of its taste and smooth perfume.

Harvest

Early October, grapes are selected in the vineyard and handpicked.

Vinification Process

Light pressing of whole cluster, static clearing, and fermentation partially carried out using autochthonous yeast starter, and complete.

Alcohol Content

13,5%

Soil Type

The vine is well adapted to different climates and soils. The best results come from clean, deep soils, rich in micro and macro elements, very fine and of volcanic origin like that to be found on the hills of Avellino.

Vine Cultivation System

Avellinese rays in new vineyards, controespalier with "Cordon Speronato"

Grape Yield

80 quintals per hectare

PRODUCTION ZONE

Country: Italy

Region: Campania

Area: Avellino



CAPITAL WINES

3222 N Street, NW 4th floor
Washington DC 20007 USA
Tel: 1.877.290.5134 - Fax: 202.965.7119

CAPITALWINESLLC.COM

