

FIANO DI AVELLINO

Denomination

Fiano di Avellino DOCG

Grape

Produced with 100% Fiano di Avellino grapes coming exclusively from corporate sites of Lapio.

Vinification

The Fiano di Avellino comes from the soft pressing of grapes with fermentation in controlled temperature steel 12 ° C. for about 3 months and stop on fine lees for about 2 months.

Refining

The aging is done in bottle for at least 3 months.

Color

The color is golden yellow with greenish reflections.

Bouquet

The scent is intense and persistent, very fruity with hints of fishing, pineapple, almond, magnolia, hazelnut toasted and honey.

Taste

On the palate it is dry, warm, soft, with a proper freshness and minerality and a very prolonged persistence.

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