

NATIV - Fiano di Avellino D.O.C.G.

Old wine whose first traces date back to Plinio Il Vecchio. The name Fiano comes from the “Apiane” grapes which are characterized by intense sweetness and are therefore particularly loved by bees.



NAME Fiano di Avellino

APPELLATION Denomination of controlled and guaranteed origin

REGION Campania

GRAPE VARIETY Fiano 100%

REGION OF PRODUCTION Candida Pratola Serra, Lapio (AV)

ALTITUDE 500 mt s.l.m.

TRAINING SYSTEM Trellis system with guyot pruning.

SOIL COMPOSITION The wine is well adapted to different climates and soils.

The best result come from lean , deep soils rich in micro and macro elements .

The soil has volcanic origin like the ones that can be found on the hills of Avellino.

PERIOD OF HARVEST The second decade of October.

WINEMAKING Light pressing of whole clusters, cold static clearing. Fermentation with selected yeasts.

FINING Steel

ALCOHOL DEGREE 13% vol.

FOOD MATCHING Specialties, fish soups, grilled fish.

SERVING TEMPERATURE 10°C

CHARACTERISTICS Fruity, pleasant and light, with hints of hawthorn. Fresh and soft.

The palate is balanced with good acidity.