



Erminia **FIANO DI AVELLINO DOCG**

Experience the aging potential of a white grape variety, true symbol of the Irpinia land: that's the concept on which this wine is based on. After that, wine has been enriched by complexity and sentimental value, becoming a dutiful tribute. Limited and numbered edition.

Appellation: Fiano di Avellino DOCG

Grape variety: Fiano 100%

Production area: Salza Irpina (AV)

Year of planting: 1984

Altitude: 550 m a.s.l.

Soil composition: clayey, sub limestone

Exposition: North-East

Plant density: 3500 plants per hectare

Training system: espalier with monolateral Guyot pruning

Average yield: 40 quintals per hectare

Harvest: second decade of October

Vinification: manual harvest of selected bunches in 15 kg baskets, destemming and soft pressing of the grapes, skin maceration, fermentation at a controlled temperature, in steel tanks for 8-10 years, with a final ageing in bottle for 3-5 years.

Organoleptic characteristics: brilliant golden yellow, this wine has a very wide and distinctive bouquet: a slight smokey note, typical for the grape, is the background for aromas that emerge slowly, especially yellow flowers notes, resins hints, molasses and beeswax. The taste is characterized by a good balance between freshness and savoury. Soft, persistent, with a perfect integrated alcohol component, this is a wine with a great personality, able to withstand audacious pairings with food.

Recommended pairings: oysters; egg tagliolini with butter and fine white truffle; selection of creamy, soft and washed rind cheese.

Available formats: 0,75L; 1,5L

Vintages: 00 - 03