



Vicus Fiano di Avellino

LOCATION:

Italy > Campania > Irpinia DOC >
Fiano di Avellino DOCG

VARIETY:

Fiano

WINEMAKER:

Milena Pepe



EXPERIENCE

NAME: The Fiano grape is recognized by the DOCG of Fiano di Avellino, Fiano from the commune of Avellino, a small area of 26 municipalities. Vicus is latin for village.

CHARACTER: Delicate aromas of peach, honeysuckle, candied fruit, chamomile, and Mediterranean scrub. A soft, round palate gives way to a mineral salinity and honeycomb, followed by a persistent and elegant finish.

ENJOY WITH: Great with flaky white fish like Branzino, seafood salads, chicken salad, casseroles like chicken and broccoli, and creamy mild cheeses.

BEST RESULTS: Serve at 48-52° F, more expressive after 10-15 minutes in the glass.

EXPRESSION

FERMENTATION: Destemming, pneumatic press, and fermentation in temperature controlled stainless steel with neutral yeast selected to express terroir (no aromatic yeast).

ELEVAGE: Four months in stainless steel tank with lees contact, batonnage every 7 days for the first two months.

FINING AND FILTERING: Fined with bentonite, microfiltering, vegan but not certified.

SULFUR: Minimum amounts of sulfur are added at crush, fermentation, and bottling to preserve the freshness of the wine.

SOURCE

FARMING: Integrated farming techniques with no herbicides or insecticides, dry farming, and vigorous hand-sorting of best fruit.

LAND: 4 hectares planted around the towns of Montefalcione, Lapio, and Candida, elevation between 1,600-1,700 feet a.s.l. Soils are marl and limestone, rich in volcanic elements, exposure is southeast.

VINE: Average age 15-20 years old, Guyot and cordon.

HARVEST & PRODUCTION: All estate, hand harvested fruit, the Vicus line represents a small selection of 250 cases.

SCIENCE

ABV: 13%

SUGAR RATE: 2.5 g/L

TOTAL SO₂: 100 mg/L

TOTAL ACIDITY: 5.2 g/L

