

Servicing Star Markets Locally

Fiano di Avellino DOCG 2019

Antica Hirpinia SRL Soc. Agr., Campania, Italy

eCommerce # 920255 | 13.5% alc./vol. | \$22.35

Intense and elegant. The twinkling of aromatic herbs is followed by notes of pink grapefruit. After the first impact to the nose, the scent of sage starts an amazing duet with the passionfruit just appeared on the scene. The finish is long and intriguing.

Winery & Terroir:

In 1959 several friends came together to form first wine cooperative in Taurasi. In 1992 the cellar, already called Antica Hirpinia, bottled the bottle #1 of **Taurasi DOCG**. Today Antica Hirpinia is still a private cellar led by a group of friends.

Campania Region is characterised by the presence of historical and varietal vineyards. Among them it is possible to distinguish a costal nucleus, a volcanic nucleus and one tied to the inner lands. The area of Avellino's Fiano is the broadest among the Irpinia denominations. It consists of 25 municipalities located between Valle del Calore, Valle del Sabato, Partenio mountain slope and the hills looking at Vallo di Lauro. This area highlights a substantial variation with regard to vineyards elevation, microclimates and expositions.







Vinification:

Fermentation in cement. Aged 6 month in cement, 4 of which on fine lees. 3 month in the bottle.

Variety: Fiano 100% (ancient Campania's vine, called by the Latin Vitis Apiana because of the sweetness of its grapes, able to attract the bees.)

Residual sugar: 3 g/L

Serving suggestion and food pairing: Serve at 11°C. Perfect accompaniment for seafood pasta, smoked salmon and tuna steak.

Luca Maroni (18vntg)
Decanter WWA (18vntg)

92p Bronze



