

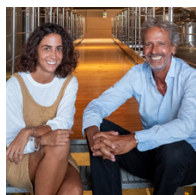


FIANO DI AVELLINO

DOCG

"Claudio is fascinated with the expression of southern Italy's flavors and cultures. In 2005, he left a successful career as a biologist, geneticist and microbiologist and returned to Italy with his family to begin his "second life" as a winemaker. His daughter, Alessandra, shares his passion and works with Claudio to help manage the business."

VINEYARD LOCATION	San Michele di Pratola 2000 Kg - Lapio 1,500 Kg
ELEVATION	280 - 500 Meters Above Sea Level
SOIL TYPE	Limestone & Clay
FARMING PRACTICES	CERTIFIED ORGANIC
AVERAGE VINE AGE	22 Years
CASE PRODUCTION	4,151
YIELD	800 KG A ha
TRELLIS SYSTEM	Double Guyot
VARIETAL/BLEND	Fiano di Avellino DOCG
FILTRATION METHOD	Microfiltration with Housing Filter
MACERATION/FERMENTATION	Approximately 22 days
AGING CONTAINER	Stainless Steel
AGING TIMES	4 Months
ALCOHOL BY VOLUME	13.5%



WINEMAKER
Claudio Quarta
and Alessandra

REGION
Campania

