

DOCG **FIANO DI AVELLINO**

Sage and floral notes of chamomile envelop your senses.
A rich and complex palate is soon discovered.



THE VINEYARDS

Because of the high altitude, its geographical location and morphology, Summonte is one of the most ideal territories in the Irpinia region for the production of Fiano of Avellino wine DOCG. Our vineyards cover twenty-five hectares, with eight specifically devoted to the growth of the Fiano grape variety. The land is carressed by a dry wind and has an East-West exposure. The soil is clay loam with a slightly rocky texture and calcareous nature.

REGION	Campania (Avellino)
GRAPES	100% Fiano
FARMING	Guyot farming system
ALCOHOL	14%



VINIFICATION

Harvesting takes place at the end of October. The grapes are immediately taken to the wine cellar where they are cleaned and then pressed lightly to extract the juice. The wine is aged several months in stainless steel lees at a controlled temperature followed by nearly one year in the bottle before its release.

