



#### WINEMAKER

Claudio Quarta  
and Alessandra

#### REGION/SUBREGION

Campania  
Taranto, Avellino

## 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 and Lapio
ELEVATION	280 - 700 meters above sea level
SOIL TYPE	Clay, calcareous, sandy and ashes from Vesuvius
FARMING PRACTICES	CERTIFIED  ORGANIC
AVERAGE VINE AGE	20 -25 years
CASE PRODUCTION	4,151
YIELD	800 kg/HA
TRELLIS SYSTEM	Double guyot
VARIETAL/BLEND	Fiano 100%
FILTRATION METHOD	Microfiltration with housing filter
MACERATION/FERMENTATION	Approximately 22 days
AGING CONTAINER	Stainless steel
AGING TIME	4 months
ALCOHOL BY VOLUME	13.5%

