



CONTRADA



Fiano di Avellino DOCG

Name	Selvecorte
Appellation	Fiano di Avellino DOCG
Grape Variety	Fiano 100%
Vineyard	Candida
Soil	Mainly mid, mixture, loose
Exposure	South - West
Altitude	550 M A.S.L.
Training System	Shoulder with guyot pruning system
Viner per hectare	3500
Age of vineyard	About twenty years
Yield per hectare	About 6000 Kilos
Period of harvest	Second half of October with manual harvesting
Vinification	Classic white vinification in stainless steel tanks at controlled temperature
Refining	In bottle for about 3/4 months
Color	Straw yellow
Bouquet	Fresh and complex with Spiced notes well balanced By acacia and honey notes
Palate	Mineral flavor notes reminiscent of apricots and orange peel are followed by a long toasty, nutty final characteristic typical of this grape variety
Food pairings	Pairs perfectly with sophisticated fish dishes, whit meats and buffalo milk mozzarella
Service Temperature	10-12°C
Alcohol content	12-14%vol