



Fiano di Avellino DOCG riserva

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| Name | Selvecorte |
| Appellation | Fiano di Avellino DOCG riserva |
| Grape Variety | Fiano 100% |
| Vineyard | Candida (AV) |
| Soil | Sandy, rich in mineral elements |
| Exposure | South/ West |
| Altitude | 550 mt. a.s.l. |
| Training system | Training system espalier with guyot pruning |
| Planting density | 2000 Vines per hectare |
| Vineyard age | About 60 years |
| Yield per hectare | About 50 quintals |
| Harvest period | Second half of October with manual harvesting |
| Vinification technique | Classic white vinification with fermentation-production in French oak barrels |
| Refining | 18 months of ageing on the lees barrique and 12 months in bottle |
| Color | Straw-yellow |
| Bouquet | Very complex wine reminiscent of hints of pear, pineapple, acacia, toasted hazelnut, honey and hawthorn |
| Palate | Long-lived wine with good flavor, but at the same time of great softness. With the evolution there are particular notes of hydrocarbons and dried fruits |
| Food pairings | Crustaceans, risotto, white and red meat, sausages, cheeses and buffalo mozzarella |
| Serving temperature | 12-14°C |
| Alcohol content | 13-14%vol |