



Vesevo

Fiano di Avellino DOCG

Bottle capacity: ml 750

Varieties: Fiano. Intense and fresh, it reveals a huge aromatic potential due to the particularly cool conditions met before and during ripening time.

Production Area: Avellino. Volcanic soil, rich in macro and microelements which ensure balanced growing conditions to the vines. Temperate climate, with big thermal excursion between day and night, with long and warm summer. Winter is characterized by frequent rain and snow.

Vinification: Soft press, must's static settling, low temperature fermentation between 12-14 °C, lees batonnage, cold stabilization, filtration

Idea of the Wine: Wine made for young drinkers, with enough experience, that are seeking good value for money

Sensory Features: Straw yellow with greenish highlights. Intense, quite persistent, fruity with notes of banana and pear. As it ages the wine tends to develop a nutty aroma. Dry, harmonious, good acidity that makes the wine fresh and pleasant.

Best Served with: Fish, white meat, young cheeses

Serving Temperature: 10-12 °C



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GROUP
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