

FIANO DI AVELLINO

Fiano di Avellino condenses the wealth of our land.

Denomination

Fiano di Avellino

Grape

Fiano

Alcoholic fermentation

In stainless steel tanks at 16/18 °C.

Maturation

About 4 months in stainless steel.

Organoleptic examination

The color is a definitive golden yellow with green reflections. There are sharp sensations of the Mediterranean: fresh flowers such as chamomile, yellow peach and candied orange. On the palate, there are typical notes of the softness of the vine that are supplemented by freshness and minerality.

Food pairings

A white ideal for accompanying crustaceans, fish with sauces and grilled seafood.



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