

FIANO DI AVELLINO DOCF 'EUGENIA'

2024 | White Wine



Case Size: 6

The wine shows a delicate bouquet featuring hazelnut, apricot, and pear notes that develop during aging, complemented by light tropical fruit nuances. The palate is dry, soft and finely textured, with balanced acidity and a persistent finish. It pairs well with seafood and also performs effectively as an aperitif due to its clean, approachable profile.

Vinification:

The Fiano di Avellino DOCG "Eugenio" is a white wine with a bright straw yellow color and greenish reflections, produced from vines grown on clayey limestone soils and trained using the Guyot system. The vineyard has a density of 4,400 vines per hectare, and the grapes are harvested by hand during the second decade of October. Fermentation takes place in stainless steel barrels at a controlled temperature of 6–8 °C, preserving the wine's delicate aromas and ensuring a refined, elegant profile.

 Italy, Campania

Sella delle Spine

Grape Varieties: Fiano

Classification: DOCG | **ABV:** 14% | **Closure:** Natural Cork