

FIANO DI AVELLINO DOCG

2023 | White Wine




Case Size: 6

Straw yellow in colour with greenish reflections. Intense, and lively, with nutty aromas, intense and delicate flavours.

Vinification:

The grapes are harvested in mid October by hand. Fermentation takes place in stainless steel tanks at a controlled temperatures, followed by a maturation of 12 months in steel and other 2 months in the bottle.

 Italy, Campania

Salvatore Molettieri

Grape Varieties: Fiano

Classification: White Wine | **ABV:** 13% | **Closure:** Natural Cork