



CAMPANIA

'FIA' FIANO DI AVELLINO DOCG

GRAPES: 100% Fiano

PRODUCTION AREA: Comune di Trecase, Bosco del Monaco and Tirone della Guardia areas, inside the Vesuvius National Park.

ABOUT THE VINEYARD: The 20 year old vineyard is planted in volcanic soil which is high in potassium and other micro-elements.

VINIFICATION: The grapes are picked by hand and then they are fermented in temperature controlled stainless steel tanks. After fermentation is completed the wine is aged in stainless steel tanks before being bottled.

SENSORY ANALYSIS: This wine has a wonderful greenish yellow color in the glass. The nose is accented with the aromas of pineapple and pear and in the mouth this wine can be described as soft yet structured with good minerality and an elegant finish.

GASTRONOMY: Serve this wine with any fish or white meat.



This wine is proudly represented by Specialty Wine Company. For questions about this wine please contact us by phone at 419.625.9463 or visit our website at