TENUTA CAVALIER PEPE

REFIANO
FIANO DI AVELLINO -DOCG

OVERVIEW: Fiano di Avellino is produced from the homonymous grape and derives from the Latin word "apis", meaning "bees attracted by the sweetness of the grapes". The south of Italy, called "Magna Graecia", was the cradle of civilization and the land where the Greeks cultivated the vines that produced the wines served at their banquets. In the territory of Avellino, the wine called Fiano was produced for the consumption of the kings of Ancient Greece.

GRAPE VARIETAL: 100% Fiano

LOCATION: The hilly area of the Fiano di Avellino DOCG appellation, within the municipality of Lapio

VINIFICATION: Grapes are hand-picked and undergo a rigorous sorting in the cellar. They are then immediately pressed and the must is left to cool at 8°C for 24 hours. Fermentation is always controlled at a temperature ranging from 15°C-18°C. The wine is then left to age in stainless steel tanks for 4 months and in the bottle for a further 2 months.

TASTING NOTES: Light straw yellow color. The nose has fruity aromas of apple, pear, and white flowers. Dry and aromatic with a well-balanced acidity.

FOOD PAIRINGS: Ideal with fish and shellfish, it expresses its full potential when paired with fresh and seawater fish. Serve at a temperature of 10°C.