



TENUTA
CAVALIER
PEPE

REFIANO

FIANO DI AVELLINO -DOCG

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

VINES: 100% Fiano

VINEYARD: Vineyards located in the hilly area of the Fiano di Avellino D.O.C.G. appellation, within the municipality of Lapio

VINIFICATION: Grapes are hand-picked and undergo a rigorous selection 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 to 18°C. The wine is then left to age in stainless steel barrels for 4 months and in the bottle for a further 2 months.

TASTING NOTES: Colour: a light straw yellow; nose: fruity aromas such as apple, pear and white flowers; mouth: dry, aromatic with a well-balanced acidity.

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

