



I Favati - Fiano d'Avellino, "Pietramara"



Appellation: Fiano d'Avellino DOCG
Type: white, dry
Grapes: 100% Fiano di Avellino
Region: Campania

Vineyard Notes: **Production Area:** Pietramara Vineyard in Altripalda, province of Avellino.
Vineyards: About 5 hectares (12 acres) of estate vineyard.
Elevation: 420 meters (1,380) above sea level
Soil: Clayey soils in hilly terrain.
Vines Age: 6-7 years old.
Planting System: Guyot
Production per vine: 2.8 kg (6.2 pounds)
Vine Density: 6,500 per acre
Production per hectare: 8,000 kg (about 3.2 tons per acre)
Harvest date: Third/Fourth week in October

Winemaking Notes: **Vinification:** Maceration on the lees. Fermented in temperature-controlled stainless steel tanks.
Alcohol: 13.00%

Tasting Notes: **Tasting Notes:** Fresh and mineraly, slightly smoky with notes of lemon peel and pear. Medium body, excellent fruit, long finish carries a note of grilled pineapple and dried fruits.
Food Pairings: Perfect as an aperitif
