

ALTAROCCIA

Fiano Altaroccia tells Irpinia in a glass. Its own name is a tribute to the mountains of this wonderful, non typical southern Italy territory: Irpinia is not the seaside Campania everyone thinks about. Irpinia is a unique wine territory thanks to the soils, the climate and its farmer tradition.

The morning rime, the wind, the rocks: this is where our Fiano gets its birth.

The continuous vineyard caring operations, enhance the main features of this variety: freshness, acidity, aromaticity, but also structure, balance and a huge ageing potential.

Appellation

Fiano di Avellino DOCG

Grape

Fiano

Fermentation

Stainless steel tanks at 16/18 °C.

Maturation

About 4 months in stainless steel tanks on its own lees.

Organoleptic Examination

Straw yellow with greenish reflections. At the nose clear perception of Mediterranean bush: fresh flowers, yellow peach and candied orange. In the mouth softness and elegance are completed by freshness and saltiness.

Food Pairing

Gets along very well with grilled seafood, stockfish and white meats.

storie
FEUDI

Feudi di San Gregorio
Società Agricola SpA
Società Benefit
Loc. Cerza Grossa, 83050 Sorbo Serpico AV
T. +39 0825 986683
info@feudi.it

