



*The quintessence of high altitude Fiano.*

## VINO DELLA STELLA FIANO DI AVELLINO DOCG

### GRAPES

Fiano di Avellino

### PRODUCTION AREA

The grapes come from the area of Fortuna, Avellino, which is characterized by a soil rich in clay, limestone and quartz. The vineyard is 35 years old and is located at an altitude of 610 metres a.s.l. (2,000 feet a.s.l.). It is exposed to the South and espalier-trained, at a density of 3,500 vines per hectare (1,458/ acre).

### VINIFICATION

The grapes are hand picked with a rigorous selection of the best bunches. Grapes are softly pressed and fermented in stainless steel tanks and concrete vats.

### AGEING

12-18 months in stainless steel tanks.

