



*A truly unique, primeval style Fiano, crafted to defy time.*

## JQN 203 PIANTE A LAPIO FIANO CAMPANIA IGT

### GRAPES

Fiano di Avellino

### PRODUCTION AREA

The Lapio Vineyard, characterized by volcanic soil, is by many considered the birthplace of the varietal Fiano. The vines are close to 100 years old and grow at an altitude of 450 meters a.s.l. (1,476 feet a.s.l.) with a north-west exposition.

### HARVEST

End of October

### VINIFICATION

The grapes are hand picked and fermentation starts with a pied de cuve in stainless steel tanks at non-controlled temperature.

### AGEING

In 500 litre chestnut and acacia casks for 24 months under flor.

