

IRPINIA FIANO DOP

Bottle sizes: 750 ML

Country: Italy

Region: Campania

Appellation: Irpinia Fiano Dop

Wine type: White

Varietals: Fiano

Organic: Practicing

Vineyard: Sourced from vineyards around the winery in Summonte and Montefredane in Campania. Grapes for the Irpinia Fiano are sourced from vines from the perimeter of the vineyards that receive less sun.

Orientation: Northeast (Summonte) at about 650m in elevation, Southeast (Montefredane) at about 500m in elevation.

Soil: Clay, loam, sandstone.

Viticulture: Vines are an average of 10 years old. Hand harvested in the second or third week of October.

Vinification: 60 day fermentation using ambient yeast.

Aging: Six months in stainless steel followed 3 months in the bottle before release.