

FIANO DI AVELLINO DOCG - CANTINA SAN PAOLO

Vinification: 100% Fiano grapes, meticulously hand-harvested in September. After gentle crushing and destemming, the must is fermented in stainless steel tanks at controlled temperatures, highlighting fresh aromas of apple, pear, and white flowers. The wine ages on its lees for several months, enhancing complexity, with batonnage employed to enrich its profile. After filtration, it is bottled for freshness, revealing a well-balanced palate rich in fruit and complemented by elegant mineral notes that reflect Campania's unique terroir.

Tasting Note: It shines with a luminous straw yellow hue and a captivating bouquet of broom, acacia, and chamomile, complemented by hints of mandarin and stone fruits, alongside nuances of hazelnut and minerality. On the palate, it is rich and balanced, with refreshing acidity leading to a long, vibrant finish, showcasing great ageing potential.

Style	Medium Body Balanced White
Producer	Cantina Sanpaolo
Country	Italy
Region	Campania
Appellation	Fiano di Avellino Docg
Grape Variety	Fiano
Vintage	2022
Barrel	No Barrel
Alcohol Content	13,5%
Organic & Biodynamic	Sustainable Quality
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Beef, Cheese, Creamy Cheese, Crudites, Fresh Cheese, Light Starters, Mature and hard cheese, Meats, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto, Salads, Seafood, Veal, Vegetable Dishes, White Meats, Cured Meat, Oysters, Raw Seafood

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