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Experience Italy in a Wine glass



Fiano di Avellino Tenute di Altavilla DOCG

Made from pure Fiano grapes from very old vines (planted from 1968 to 1985). After harvest, the grapes are cryo-macerated for maximum aromatic extraction and structure. They are then soft-pressed and fermented. The wine ages in stainless steel for around four months. Very traditional, with a distinctive palate, body, persistence and finesse. Tenute di Altavilla extends 25 hectares (62 acres) in the province of Avellino, in the DOCG zones of Irpinia. The vineyards feature predominantly tuffaceous soil with a high percentage of clay, excellent exposure, beneficial diurnal temperature changes, and steep slopes.


Wine exported to: Australia, Canada

Most recent awards

Winemaking and Aging

Grape Varieties:	100% Fiano
Fermentation container:	Stainless steel
Type of yeast:	Selected
Fermentation temperature:	5 °C (41 °F)
Maceration technique:	Cryomaceration
Aging containers:	Stainless steel
Aging before bottling:	4 months
Closure:	Silicone

Vineyard

Organic:	No
Vineyard location:	From vineyards at the Tenute di Altavilla estate, Campania
Soil composition:	Tuffaceous and marly clay soil
Vine training:	Guyot
Altitude:	500-600 meters (1,640-1970 feet) above sea level
Vine density:	2,500-3,000 vines per hectare
Yield:	About 3,000 litres per hectare
Years planted:	1968-1985
Age of vines:	30-45 years old
 Time of harvest:	Mid-October
First vintage of this wine:	2004

Total yearly production (in bottles): 20,000

Tasting Notes and Food Pairings

Tasting notes:	Intense straw yellow, with an elegant nose, reminiscent of ripe citrus fruit, apricots, peach and nuts evolving towards exotic fruit and honey. Structured, silky, mellow and well balanced, with excellent finesse, persistence and especially typicity.
Serving temperature:	Best served at 10 -12 °C (50- 53.6 °F).
Food pairings:	Seafood risotto, egg pasta or truffle-topped dishes
Aging potential:	5 years
Alcohol:	Alcohol cont. 13,5% by volume; dry extract: 23,5 g/L; total acidity: 5.4 g/L; residual sugar: 3,1 g/L; pH: 3.42
Winemaker:	Riccardo Cotarella