



EMPSON & CO.
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

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| 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

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| 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

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| 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 |