2016 Fiano di Avellino

Feudi di San Gregorio was established in 1986 in Sorbo Serpico, a tiny village in Campania’s Irpinia region, near Mount Vesuvius, by the Capaldo and Ercolino families from Irpinia. This highly acclaimed winery encourages us to rediscover the identity of Mediterranean flavors through indigenous grapes that reach their full potential with their modern winemaking approach. Feudi di San Gregorio’s Fiano di Avellino is grown between 650 - 1,650 ft above sea level in moderately deep, slight to moderately calcareous on the surface and calcareous at deeper level soil. It is a true expression of this native grape that pairs well with shellfish and grilled seafood.

Features:
- Feudi di San Gregorio taps into the potential of Campania’s finest vineyards
- Collaboration with leading Italy enologists, like Pierpaolo Sirch
- Labels created by famous Italian designer Massimo Vignelli

Benefits:
- This Fiano di Avellino has a freshness and minerality that pairs well with a variety of seafood!
- Simonit & Sirch method of pruning leads to wines with better balance and reflection of the terroir in the glass
- Designs attract attention at shelf

Competitive Set
- Terredora Di Paolo
- Mastroberardino
- Nativ

Region: Campania
Appellation: Fiano di Avellino DOCG
Varietals: 100% Fiano di Avellino
Color: Golden yellow with brilliant green reflections.
Aroma: Strong aromas reminiscent of the Mediterranean with fresh flowers, chamomile, yellow peach and candied orange.
Taste: Notes of the softness of the vine that are supplemented by freshness and minerality.
Fermentation: Grapes are harvested in early to mid-October. Immediately following harvest, grapes are de-stemmed and undergo a gentle press followed by cold settling at 57°F for 24-48 hours. Fermented in stainless steel between 61 - 64°F. No malolactic fermentation.
Aging: Aged 3 months in stainless steel on the lees with an additional month in bottle prior to release.
Alcohol: 13.5%

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SCC: 8022888555108
Case: 12pk