

## **MASTROBERARDINO** **2017 Fiano di Avellino**

### **DENOMINATION**

Fiano di Avellino DOCG

### **ALCOHOL**

12,5 %

### **GRAPE VARIETY**

Fiano di Avellino 100%

### **SOIL**

Mainly mid-mixture, loose

### **EXPOSURE**

Mainly South-East

### **ALTITUDE**

400 m a.s.l. on average

### **VINES PER HECTARE**

3.000 on average

### **TRAINING SYSTEM**

Shoulder with guyot pruning system.

### **AGE OF VINEYARD**

About 15 years.

### **YIELD PER HECTARE**

70 quintals.

### **HARVEST**

First half of October

### **VINIFICATION**

Classic white vinification in stainless steel tanks at controlled temperature.

### **REFINING**

At least 1 month in bottle before release.

### **TOTAL PRODUCTION**

About 290.000 bottles per year.

### **CHARACTERISTICS**

#### **Colour**

Straw yellow.

#### **Bouquet**

Delicate, hints of pear, white flowers, citrus and herbs.

#### **Taste**

Delicate, full-bodied, with distinct notes of white flowers.

#### **FOOD PAIRINGS**

It pairs well with soups, seafood, easy fish and white meat dishes.