



2008 Fiano

Fiano Background

Fiano is the primary white variety from the region of Avellino in Campania, East of Naples. Traditionally grown on volcanic hillsides, it is known to have been cultivated there since the times of the Romans. It takes its name from the Latin *Vitis Apiana*, so called because of the bees that were attracted to the Fiano grape's sugary juice.

Fiano Winemaking Notes

The Fiano is whole bunch pressed and fermented on solids, 10% in 5 year-old French oak, 90% in stainless steel tanks without yeast addition. The temperature of fermentation is limited to 16 degrees. The wine is then bottled after 6 months after being sterile filtered, as it doesn't go through malolactic fermentation.

Fiano Tasting Notes

Vibrant and refreshing, the 2008 Fiano has apricot blossom and stonefruits on the nose complimenting the crisp acidity, almond and savoury notes on the palette. Fiano always has a unique bees-waxy texture. At 12 alcohol it is light yet robust and as such makes a great food wine.

Fiano Food Matching

Fiano's robust texture, rich flavours and often racy acidity make it perfect for foods with high fat content such triple cream cheeses, crab soufflé or cured meats. Its elegance and structure also lend it to be paired with more refined fish and seafood dishes.

Fiano Cellaring Notes

Drink now until 2013