



**TENUTA
DE GREGORIO**
AZIENDA AGRICOLA

FIANO DI AVELLINO DOCG

Wine with a straw yellow color and golden reflections, on the nose, there are hints of tropical fruits and flowers, with notes of hazelnut and toasted almonds. On the palate, it is soft with a not overly pronounced acidity that makes it fresh and persistent.

Grape Variety:
100% Fiano

Vineyard:
Trellised vine training with Guyot pruning

Soil:
Clayey limestone

Altitude:
350 m above sea level

Harvest Time:
Third decade of September

Yield:
70 q/ha

Vinification:
Handpicked grapes are destemmed and undergo soft pressing.

Alcoholic Fermentation:
Controlled temperature in stainless steel

Aging:
6 months in stainless steel on fine lees and 2 months in the bottle

Alcohol Content:
13%

