



Torricino

Fiano di Avellino



Varietal: 100% Fiano di Avellino

Sugar: g/l

Exposure: South-east & South-west

Alcohol %: 13

Appellation: Fiano di Avellino DOCG

Acidity: g/l

Altitude: 350-400 mt a.s.l

Production: 500 cs

Soil: Clay-limestone, deep, with volcanic elements.

Tasting Notes: Straw yellow with greenish reflections. As for sense of smell, it has complex aromas of flowers and ripe fruit, acacia, linden, toasted hazelnut. On the palate it is fresh and quite savory wine, with delicate notes of citrus and white flowers.

Vinification: The grapes are harvested and selected by hand. The must obtained from soft pressing of the destemmed grapes ferments in stainless steel tanks at a controlled temperature between 12-14° C with selected yeasts.

Aging: The wine rests on the lees for 4 months to give complexity and structure before starting to be bottled.

Food Pairing: Perfect with raw seafood, sushi, crustaceans and mollusks; but also with light soups.



Accolades

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