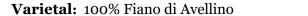


## **Torricino**Fiano di Avellino



Sugar: g/l

**Exposure**: South-east & South-west

Alcohol %: 13

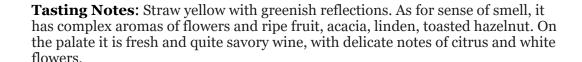
**Appellation:** Fiano di Avellino DOCG

Acidity: g/l

**Altitude:** 350-400 mt a.s.l

**Production:** 500 cs

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



**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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