



- The evocative charm of a corner of nature in the **heart of Irpinia** and the desire to contribute to the production of value in an area of great wines, inspired Lorenzo Fonzone Caccese and his family to found in 2005 a winery in Paternopoli, within the Taurasi DOCG denomination area.
- Today the vineyards of **Aglianico, Fiano and Falanghina** coexist with fruit trees, olive trees and woods, along an avenue that connects the main house to the cellar.
- The company's production activity is concentrated in the direction of **sustainable viticulture**, evaluating and minimizing the impact of all the agricultural and oenological practices implemented, and having as its **main objective the protection of the environment and the health of consumers.**

Varietal: 100% Fiano

Appellation: Fiano di Avellino DOCG

Production Zone: San Potito Ultra, Avellino, Campania; altitude 500m a.s.l

Soil: Clay loam

Vinification: Hand harvest. Maceration in amphora and steel, then softly pressing and fermentation in temperature controlled stainless steel tanks for 1 month

Maturation: 8 months in stainless steel tanks on fine lees at temperatures below zero (32°F)

The vinification of this Fiano is aimed at preserving the aromatic integrity of the vine and the wine obtained stands out for its elegance and delicacy of the scents.



- *Straw yellow color with greenish reflections, it is characterized by delicate floral and fruity aromas reminiscent of citrus fruits, orange blossom, lime and almond paste. On the palate it is fresh and balanced, viscous and very persistent.*
- *Ideal for seafood entree, oysters, fish dishes.*