

"Sequoia" Fiano di Avellino DOCG



- 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: Paternopoli, Avellino, Campania; altitude 500m a.s.l

Soil: Clay-sandy soil

Vinification: Hand harvest in November. Fermentation in temperature controlled stainless steel tanks and oak

Maturation: 7 months in stainless steel tanks on fine lees with periodical bâtonnage. Additional 9 months in bottle before release

Sequoia is a late harvest of Fiano grapes coming from Fonzone Caccese vineyard in Paternopoli. A quote of the must is fermented in wood to naturally stabilize the future wine and give it complexity and longevity. The result is a Fiano having harmonious and rich aromatic definition.



- *Pale yellow, intense and brilliant. Creamy notes of dried fruit, chamomile, grass clippings, and a slight mineral accent. Pleasant balance among the sweetness of the fruit, the maturity given by the wood and the acidity supporting the substance. Long finish, with toasted hints.*
- *Ideal for risotto and pasta with fish and sweet vegetables, shellfish, structured fish main courses, young cheeses.*