

PETILIA - FIANO DI AVELLINO

APPELLATION:	Fiano di Avellino D.O.C.G.
PRODUCTION AREA:	Lapio (AV)
GRAPES:	100% Fiano di Avellino
YIELD PER HECTARE:	50 hectolitres
VINIFICATION:	soft pressing of whole grapes. Temperature-controlled fermentation with addition of selected yeasts
AGING:	in steel tanks
CHARACTERISTICS:	Colour: pale straw. Bouquet: intense and persistent, with marked notes of broom, jasmine and toasted hazelnut. Palate: complex and has a good hint of softness. Repeats on the palate scents already being felt in the nose.
ALCOHOL:	12% vol.
MATCH	white meat or fish with spicy seasonings
SERVICE TEMPERATURE:	10 °C

