



PRODUCER PROFILE

Estate owned by:
Walter Mastroberardino
and his children Paolo and Daniela
Winemaker: Paolo Mastroberardino
Total acreage of vine: 494 (200 Ha)
Winery Production: 1,200,000 bottles
Region: Campania

CAMPORE FIANO DI AVELLINO DOCG

WINE DESCRIPTION

This rich Fiano di Avellino comes from a single estate-owned vineyard called Campore and belongs to the winery's Grand Reserve Collection. The 80 acre vineyard sits on a hillside about 1,600-1,800 feet above sea level with a perfect exposure to the sun, thus ensuring excellent ripeness and refreshing acidity. It is the same site of the aglianico cultivated for the Taurasi Riserva, a truly precious king field. Fiano is a native varietal of Campania. It flourishes in both volcanic and clay soils.

TASTING NOTES

Straw yellow color with golden reflections. Complex and elegant with notes of mature fruit such as pears and citrus, with hints of honey, acacia flowers and vanilla. Rich and ripe in the mouth with good length.

FOOD PAIRING

Ideal with risotto, seafood, and elaborate fish dishes.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Fiano di Avellino DOCG
Vineyard location:	Lapio and Montemiletto
Soil composition:	Calcareous clay
Training method:	Bilateral Guyot
Elevation:	1,600 ft
Vines/Acre:	> 3,000/Ha
Exposure:	South-southeast
Age:	15,20 years
Harvest time:	End of October/late harvest
Production:	13,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Fiano
Fermentation container:	French oak barriques
Maceration technique:	Cold, on the skins for less than 24 hours
Type of aging container:	50% Stainless steel, 50% French oak barriques
Length of aging before bottle:	"sur lie" 6 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	13%
Residual sugar:	2.4 g/L
Acidity:	6.5 g/L
Dry extract:	22.4 g/L

