
IMPERO

WINE DISTRIBUTORS

FIANO DI AVELLINO

TENUTA MATILDE ZASSO,
FIANO DI AVELLINO D.O.C.G



APPELLATION

Irpinia - Campania, Italy

VARIETAL COMPOSITION

Fiano 100%

ALCOHOL CONTENT

13%

WINEMAKING

Harvest hand picked in early October.

Maceration and fermentation in stainless steel tanks at controlled temperature between 18-20°C during 15 days.

Released after appropriate bottle ageing.

TASTING NOTES

Rich golden yellow colour.

Pear, toasted hazelnuts and pineapple aromas. Well-balanced acidity and full-bodied with toasted hazelnut notes.

FOOD PAIRING

Ideal with fish, seafood and shellfish dishes, as well as white light meats.



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