
IMPERO

WINE DISTRIBUTORS



Fiano Irpinia DOC

Le Origini – Fiano Irpinia DOC

APPELLATION

Irpinia's Hills

VARIETAL COMPOSITION

Fiano di Avellino

ALCOHOL CONTENT

13% Alc. By Vol

WINEMAKING

An espalier with guyot pruning system is used for harvesting after an average of 15 years vilification. Harvested within the first decade of October, along with three months in steel barrels staying its own yeasts; with at least one month in bottle.

TASTING NOTES

Soft and stylish with dried fruit notes, accompanied with an intense toasted hazelnut scent.

FOOD PAIRING

To be served with soups, crustaceans and seafood, fish and white meat dishes, cream cheese



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