

Fattoria La Rivolta

Fiano DOC 2021

2021

Tech Specs

Type:	White Still Wine
Ingredients:	Fiano 100%
Region/Subregion:	Campania, Sannio
Organic?	yes
Sustainable?	Yes
Certifications?	The farm is certified organic by the ICEA.
ABV:	13.00%

A closer look...

Total Production:	300 cases
Vineyard:	The farm lands are all hilly. About 31 hectares are planted with vines at medium altitude (350 m a.l.s.) .
Soil:	Calcareous-clay and volcanic soil.
Age of Vines:	2001
Vineyard Size:	31 hectares for all vineyards
Climate:	Mediterranean climate has warm, dry summers and cool, mild winters. It rains mostly in late autumn and winter.
Farming Methods:	Hand harvested the second week of October.
Fermentation Methods:	Fermentation is in stainless steel, with a temperature controlled system. It occurs with local organic selected yeast. Fermentation lasts 20 days with a maximum fermenting temperature of 18 C.
Winemaker:	Vincenzo Mercurio and Giuseppe Tribuno
Elevage:	6 months in stainless stail
Fining/Filtration:	Light filtration
Residual Sugars:	<1 g/l
Acidity:	5,89 g/l
SO2:	50 ml

All about this bottle

In antiquity, Fiano was known as apiana, as its sweet berries were attractive to bees. Vines were traditionally found near hazelnut orchards, which has seemingly influenced the grape's flavor profile. However, it is in the town of Avellino where the Fiano grape produces its most mineral-driven wines with long aging potential.

Straw yellow. This is a delicate wine, with hints of fresh fruit, almond, hazelnut, citrus fruits, herbs, white flowers, and dried flowers. On the palate, this is a full-bodied wine with light fruit and floral notes.



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