



TERRE D'AIONE

VIGNAIOLI CARPENITO DAL 1867



FIANO DI AVELLINO

Denominazione di Origine
Controllata e Garantita

Denomination: Fiano di Avellino DOCG.

Vine variety: Fiano di Avellino 100%.

Vineyards Location: the production areas are in the province of Avellino and are medium hill, in particular the town of Lapio, a small village in the Valle del Calore, which is still considered in many ways as its chosen land and home to approximately one fifth of the planted area.

Exposure and altitude of vineyards: east from about 300 to over 600mt a.s.l.

Nature of the soil: clayey-calcareous with volcanic elements, looser in some areas, more persistent and compact in others, with bare rock in others.

Grapevine cultivation: espalier with guyot pruning.

Planting density: 3 hectares.

Area: 25 years.

Average age of the vine: 25 years.

Yield per hectare: 80q.

Winemaking techniques: produced from harvested and hand-selected grapes. After the soft pressing of the grapes the fermentation takes place in steel tanks at a controlled temperature of 16-18 ° C. The wine ages in steel tanks on its own lees prior to bottling.

Pairing: with shellfish and molluscs above all, but also with soups based on legumes and vegetables and grilled white meats.

First year of production: 2008

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