

# Ciro Picariello | **Ciro 906**

## Fiano di Avellino DOP



**The Story:** **Ciro Picariello** is considered by many to be the best Fiano producer in Italy, and I had read multiple accounts of his Fiano evolving beautifully for more than 10 years in the bottle. I showed up at the winery for our appointment only to realize that I was meeting another person with whom my lack of Italian language skills would prove, nearly, fatal. After more than a half hour exchanging notes on Google Translate we were invited to lunch and by the end of lunch we were all laughing and enjoying some of the best wines of my last trip to Italy. **Ciro** deserves the praise he receives and his Fiano 906 will certainly age for 10+ years. This small winery was founded in 2004 by **Ciro Picariello** who takes care of the 7ha of vineyards and the entire winemaking process in collaboration with his wife **Rita** and their children **Emma** and **Bruno**.

**Vineyard:** Sites around the winery and in Summonte in the province of Avellino at an elevation of 650masl and a northeastern exposure. Grapes are hand harvested the second or third week of October followed by rigorous hand selection.

**Vinification:** Grapes were directly pressed, then the must was cooled to 8 °c for 24 hours. Fermented in stainless steel tank under temperature control for 60 days using ambient yeast.

**Ageing:** Aged on the lees 12 months in stainless steel tank with frequent battonage, followed by 6 months in the bottle prior to release.

### **Everything else you want to know about this**

**wine:** The vineyard sites in Summonte cover 4 hectares of Fiano planted in 1992, Guyot trained with a low yield. Due to its geographical position and its morphology, Summonte enjoys a temperate-cold climate. During the summer the temperatures vary, on average, from 20 to 23 degrees while the temperature ranges are calculated around 17 degrees. The incisive presence of the winds, in every season, makes the air particularly clear and healthy. During the winter period, on the other hand, short-lasting snowfall occurs which allows the territory to be rich in waters from the deep valleys that descend from the mountain.

**Varietal:** 100% Fiano

**Region:** Campania, IT

**Winemaker:** **Ciro Picariello**

**Vines Age:** 20+ years

**Production:** Tiny

**Farming:** Working Organic

**Soil:** Clay, Loam, Sandstone