

# Ciro Picariello

## Irpina Fiano DOP



**The Story:** Cirò 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. Cirò deserves the praise he receives. This small winery was founded in 2004 by Cirò 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 in Summonte and Montefredane in Campania sourced at the perimeter of the vineyards where grapes receive less sun exposure. Elevations are 500-650masl and with northeast and southeast exposures. Grapes are hand harvested the second or third week of October.

**Vinification:** Fermented in stainless steel tank under temperature control for 60 days using ambient yeast.

**Ageing:** Aged 6 months in stainless steel tank, followed by 3 months in the bottle prior to release.

### Everything else you want to know about this

**wine:** Vineyards in Summonte cover 4ha of Fiano planted in 1992, Guyot trained with a low yield. Due to its geographical position, Summonte enjoys a temperate-cold climate. 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 water from the deep valleys that descend from the mountain. Vineyard sites in Montefredane cover 3ha and enjoy a dry and windy climate. Its microclimate is characterized by sunny summers and fairly harsh winters, with strong ventilation. In autumn, the strong temperature changes lead to a slow ripening and determine a late harvest.

**Varietal:** 100% Fiano

**Region:** Campania, IT

**Winemaker:** Cirò Picariello

**Vines Age:** 10 years

**Production:** Tiny

**Farming:** Working Organic

**Soil:** Clay, Loam, Sandstone

*Le Storie*  
Wines