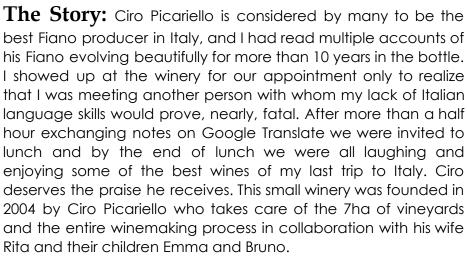
Ciro Picariello

Irpina Fiano DOP



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: Ciro Picariello

Vines Age: 10 years

Production: Tiny

Farming: Working Organic

Soil: Clay, Loam, Sandstone

