

*Vibrant, exotic, authentic*

## **EX CINERE RESURGO** **FIANO DI AVELLINO D.O.C.G.**

**Grape Variety:**  
100% Fiano.

**Production Area:**  
family owned vineyards in Lapio and Montefalcione.

**Winemaking:**  
maceration on skins for several hours prior to gentle pressing to maximize the flavors; fermentation in stainless steel tanks at cool temperatures with selected yeasts. Aged on its lees for several weeks.

**Tasting Notes:**  
light straw yellow color. Elegant and complex bouquet on the nose with nice ripe flowery and fruity aromas: pear, apricot, citrus, toasted hazelnut, acacia, honey and a pleasant mineral note. On the palate it is dry, elegant, with a lively acidity, a nice structure and balance. It evolves well over the years.

**Food Pairings:**  
ideal as aperitif with oysters, raw fish, lobster, scallops, seafood, shellfish, crustaceans, seafood risottos, Asian dishes and al fresco dining.

*Best served at 10° - 12°C.*

