

## **CAMPORE** **FIANO DI AVELLINO D.O.C.G.**

**Grape Variety:**  
100% Fiano.

**Production Area:**  
selected parcels from family owned vineyards in Lapio,  
Campore.

**Winemaking:**  
the grapes are harvested at the end of October. The  
fermentation takes place in French oak barrels for at least 6  
months and then the wine ages in the bottle for minimum  
24 months prior to release.

**Tasting Notes:**  
straw yellow color with golden reflections; ample and  
elegant bouquet on the nose with aromas of ripe fruits:  
pears and citrus, with fine hints of honey, acacia flowers  
and vanilla. Rich, elegant and mineral on the palate with  
an extraordinary aromatic persistence. This wine has  
an incredible aging potential, continuing to develop its  
complexity for many years.

**Food Pairings:**  
risotto, fish tartar, seafood and elaborate fish dishes, white  
meat.

*Best served at 12°C.*

