



I Favati

Fiano di Avellino, "Pietramara" Riserva

Etichetta Bianca



Appellation:	Fiano di Avellino DOCG
Type:	White, dry
Grape Variety:	Fiano di Avellino
Region:	<u>Campania</u>
Vineyard Notes:	Selection in the vineyard of highest bunches, most exposed to the sun. Late harvest.
Winemaking Notes:	Vinification in temperature controlled stainless steel vats with maceration on the skins for 12 - 24-36 hours. Maturation on the lees until spring. Bottling without filtration. One to four years aging in the bottle before release to the market.
Tasting Notes:	Color: pale straw yellow Bouquet: perfumes rich with yellow and white flowers, intense and concentrated tropical fruit Taste: dry, fresh and sapid Food Pairings: perfect for Mediterranean cuisine especially fished based antipasti, baked fish, white meats and aged cheeses.
