

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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FIANO DI AVELLINO DOCG 'PIETRAMARA' I FAVATI

The Fiano di Avellino takes its name from the variety that the Latins called Vitis Apiana. The grapes were so sweet that they proved irresistible to bees ('api'). The wine, which was already highly appreciated in the Middle Ages, originated several millennia ago. An order for three 'salme' (a measure) of Fiano is entered in the register of Holy Roman Emperor Frederick II. Charles d'Anjou must have enjoyed the wine as well, since he had 16,000 Fiano vines planted in the royal vineyards.



Grape: 100% Fiano di Avellino

Tasting Notes: Fresh and minerally, slightly smoky with notes of lemon peel and pear. Medium body, excellent fruit, long finish carries a note of grilled pineapple and dried fruits. **Food Pairings:** Perfect as an aperitif and with fish.

Production Area: Pietramara Vineyard in Altripalda, province of Avellino. **Vineyards:** About 5 hectares (12 acres) of estate vineyard. **Elevation:** 420 meters (1,380) above sea level. **Soil:** Clayey soils in hilly terrain. **Vines Age:** 6-7 years old. **Planting System:** Guyot. **Production per vine:** 2.8 kg (6.2 pounds). **Vine Density:** 6,500 per acre. **Production per hectare:** 8,000 kg (about 3.2 tons per acre). **Harvest date:** Third/Fourth week in October.

Vinification: Maceration on the lees. Fermented in temperature-controlled stainless steel tanks.