STEFANIA BARBOT

Scheda Tecnica

χορός [-οῦ, ὁ] dance in chorus, melody

Like a single character in Greek tragedy, the Bacchantes Chorus sings and dances in unison.
Thus the aromas and flavors dance together to the melody of the Fiano di Avellino.

Classification	DOCG Fiano di Avellino
Grapes	100% Fiano di Avellino
Alcohol	12,5%
Training system	Spurred cordon
Yield	7,000 Kgs per hectare
Protection	Integrated control
Harvest	Manual in small boxes of 15kg between late October and early November
Winemaking	20 days in stainless steel tanks
Aging	10 months in stainless steel
Soil	Clay and limestone
Altitude	400 meters
Organoleptic test	Bright yellow with green reflections. The nose releases a refined varietal bouquet of white flowers, acacia honey, aromas of exotic fruit and flint. On the palate it is enveloping, intense and citrusy with a light mineral vein, savory in the long finish, conquers the palate.
Serving temperature	10°C

KIFRA Società Agricola a r.l. sede legale: Via St. G.Iannaccone, 6 83100 Avellino
sede operativa: C.da Calore 10 83050 Paternopoli (AV). P.IVA 02961260649