



## Bravo Wine Imports

CAMPANIA – *Passo Della Tortore*

### Fiano di Avellino DOCG



The grapes come from high hill lands, located in Lapio, an area of great vocation for the production of Fiano grapes.

**NOSE:** A fresh, fruity wine with hints of honey, linden and tropical fruit.

**GRAPES:** Fiano 100%

**TYPE:** White Wine

**SERVING TEMP:** 8°C

**VINIFICATION and AGEING:** The hand-picked bunches are transported to the cellar and subjected to soft pressing. The juice is clarified by natural cold sedimentation and a part ferments in stainless steel tanks and the rest in new oak barriques. This is followed by an elevation of 4-6 months sur lies with batonnage.

## Bravo Wine Imports

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