

DONNACHIARA

EMPATIA

Fiano di Avellino DOCG



100% Fiano – Certified Organic
Soil: Chalky Clay
Training System: Guyot
Harvest: Second half of October

Only the best grapes of the Montefalcione certified organic vineyard in are used for the production of “EMPATIA”. Careful selection of the grapes, the harvest is strictly manual and takes place in the coolest hours of the day. Cryomaceration at 42° – 46 °F in order to preserve the aromas, prevent oxidation and enhance the typical characteristic of the Fiano variety.

Soft pressing, fermentation at 57° – 60° F in stainless steel tanks for about 15 days. Malolactic fermentation is not done; final refinement in bottle.

Production: 5,000 numbered bottles.

Straw yellow in color. The bouquet is elegant with notes of almonds, walnuts, tropical fruit and floral notes. The palate is dry, warm and smooth with crisp acidity. Full bodied with a long lasting finish.

MICHELANGELO SELECTIONS