

DONNACHIARA

FIANO DI AVELLINO *DOCG - DOP*



100% Fiano

Soil: Chalky

Training System: Guyot

Harvest: Second half of October

Grapes are cooled to 50F for 4-6 hours. Soft crushing with static decantation; fermentation at 57-60F for 15 days in stainless steel.

Straw yellow in color with light green notes. Delicate bouquet which elegantly combines hints of almonds, walnuts with floral notes and tropical fruit. The palate is dry and warm with a harmonious balance of elements; full bodied with a long lasting finish.

DONNACHIARA
Montefalcione
MICHELANGELO SELECTIONS