

Azienda Agricola Vadiaperti

Fiano di Avellino

Name

Fiano di Avellino

Classification

D.O.C.G.

Grape variety

Fiano 100%

Area of production

The grapes come from vineyards in "Vadiaperti" e "Toppole" estates, in Montefredane countryside

Vineyards medium altitude

400 m above sea-level

Cultivation system

2 m per 1,10 m espalier rows

Pruning

Spurred rope and Guyot

Yield/Ha

7.500 - 8.500 Kg

Plants/Ha

4.500

Bottles/Ha

6.500 - 7.500

Alcoholic degree (content)

Not lower than 12,00 % vol.

Total Acidity

Not lower than 5,00 g/l

Net extract

Not lower than 18,00 g/l

Recommended Temperature

11 - 12 °C

Harvest

Grapes are usually harvested in the first decade of October, but it always depends on the ripening of the grapes. Only after careful periodic

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controls on the grade of ripening, we are able to exactly fix the time to harvest.

The grapes, carefully selected, are gathered and put into perforated plastic cases of about 20kg each, so avoiding any skin tearing.

'Light pressing' vinification starts in not more than three hours from the gathering, at not more than 0,6 bar.

Fiano di Avellino DOCG Bottle

