



CLAUDIO QUARTA VIGNAIOLO

FIANO DI AVELLINO DOCG 2020



WINERY & TERROIR

SANPAOLO - CAMPANIA (Torriani, Avellino) • ITALY

Perched on a volcanic hill surrounded by vineyards and woods, it collects the legacy of a prestigious and historical area and projects it into the future, with a contemporary vision and language. It is located in the capital of DOCG Greco di Tufo in the heart of sub-region **Irpinia**, on a hilly ridge, on the right bank of the Sabato River. The grapes come from selected plots in the most suitable areas and are grown up to 700 meters high, where the strong temperature range enhances the aromaticity. The soil varies between clayey, limestone, sandy and with ashes from Vesuvius.



VARIETY & HARVEST

100% Fiano

YIELD PER HECTARE: 60 Q / HA

Vine with extraordinary characteristics, already known in ancient civilizations, Greeks and Romans, that made it important. Docile, it has a strong adaptability to very different conditions, the skin is resistant and tenacious. It has a late ripening and develops a very peculiar aromaticity, such that some manuals classify it as semi-aromatic. **The harvest** is carried out strictly by hand, the grapes placed in small boxes and transported to the cellar, where they are selected during the destemming phase.



VINIFICATION

MACERATION AND FERMENTATION: the must is brought to 12 ° C for clarification, then fermented at a controlled low temperature (16° C)

MALOLACTIC: no

AGING: in steel sur lie for about 6 months, in bottle for a further 6.



TASTING NOTES & PAIRINGS

Bright straw yellow color, the nose conquers for the complexity of the aromas: from the floral of broom, acacia, chamomile as well as a faint vein of mandarin, white pulp fruit, with a background of hazelnut and mineral and smoky notes. On the **palate** it is rich in fruit and balanced, a seductive acidity refreshes the palate, offering a long and vibrant finish. Wine with great aging potential. **Ideal** for vegetarian plates, delicate first courses, seafood, white meats and slightly aged cheeses.



OENOLOGIST

Claudio Quarta
Francesco Gennari



TECH NOTES

ALCOHOL: 13,50%
S.R.: 0.4 g/L
ACID.: 5.7



AWARDS

- vt20: GUIDA VINI D'ITALIA - GAMBERO ROSSO - 2 bicchieri
- vt20: GUIDA BIBENDA - FIS - 4 grappoli
- vt20: GUIDA VITAE - AIS ITALIA - 2 viti
- vt18: WINESCRTIC 92/100



LABEL

Producing a state-of-the-art "Fiano di Avellino" is a privilege that gives great satisfaction. This bottle interprets the perfection of a vine that offers a kaleidoscope of complex and refined emotions; it is a tribute to Irpinia and to all of Southern Italy.

ORIGIN



Cantina Sanpaolo - Torriani (Av)



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