

Great Wines from Campania

RADICI FIANO DI AVELLINO



COLOR

Straw yellow



BOUQUET

Offers a multitude of aromas including hints of pear, pineapple, acacia, hazelnuts, citrus, hawthorn and floral nuances



TASTE

Wine with good acidity but at the same time very soft. The initial notes of white peach and grapefruit end with the final notes of dried fruit



FOOD PAIRINGS

Appetizers
Seafood salads, dishes based on vegetables, fresh and spun dough cheeses

First courses
Dishes based on fish and shellfish

Second courses
Baked and grilled fishes, fresh cheeses, white meats



AGING POTENTIAL

20 years and more



SERVING TEMPERATURE

12 - 14 °C.

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The result of a careful and continuous research to identify the best combination grapevine-terroir. Radici was born with the conception in which the complexity of the characters is enhanced by an unusual fullness for a white wine, which gives it strength and thickness: a return to the "roots". The label shows a Maria Micozzi's painting which is on one of the domed ceilings in the barrel cellar.

APPELLATION

Fiano di Avellino DOCG

VARIETY

Fiano di Avellino 100%

VINEYARD AND SOIL

Santo Stefano del Sole, with a South-West exposure and a sandy, deep, rich in mineral elements and well-drained soil. The altitude is of 550 m a.s.l. The training system is the espalier with guyot pruning system and the density of plantation is 4,000 vines/hectare (about 1,600 vines/acre).

The yeald is of about 6,000 kg/ha (5,350 lbs/acres) and 1.5 kg/vine (3.30 lbs/vine) .

AGE OF THE VINEYARD

15 years

HARVEST PERIOD AND TYPOLOGY

End of October, manual harvest.

VINIFICATION AND REFINING

Classic white vinification in stainless steel tanks at controlled temperature.

Refines for 3-4 months in bottle before release.



The estate of
**RADICI FIANO DI
AVELLINO**

Mastroberardino
1878

Great wines from Campania

Completely dedicated to the noble variety Fiano, the estate of Santo Stefano del Sole is the reference point for the production of Radici Fiano di Avellino DOCG and Melizie Irpinia Fiano Passito DOC.

The property opens into a large airy terrace looking over the valley, well exposed and constantly ventilated. The vineyards take advantage of soil conditions that favor the development of a vegetation that is always contained and balanced.

This particular site allows for wines that enhance complex mineral tones, finesse, power, elegance, and an out of the ordinary longevity.



Santo Stefano del Sole

Extension of the estate: 9 hectares

Soil: loamy sand with clay and a deep bedrock of calcareous sandstones

Varieties cultivated: Fiano di Avellino

Plant density (plants/ha): 4,000

Training system: guyot

Exposure: South-West

Altitude: from 500 to 600 m a.s.l.

