
CIRO PICARIELLO FIANO DI AVELLINO '906'



Region: Campania, Italy

Appellation: Fiano di Avellino DOCG

Vineyard Site: 906

Grapes: 100% Fiano

Farming: Practicing organic

Age of vines: Planted between 1920 and 2010

Altitude, Aspect, & Soil Type: 650 M, NE Facing, Clay/loam/sandstone

Typical Harvest Time: Late October

Maceration & Fermentation: Controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 12 months in stainless steel, on the lees, followed by 18 months in bottle

Finishing: Cold stabilized. No fining or filtration

Production: variable

Notes from Oliver:

Campania is my favorite white wine region of Italy, and Ciro Picariello is one of the reasons why. Ciro practices very low-intervention grape growing and winemaking: organic viticulture, spontaneous fermentation, minimal SO₂ usage, no fining or filtration. This is an extremely 'natural' and therefore risky winemaking process for a white wine, but Ciro knows what he's doing, and every vintage I have tasted is both expressive and clean.

The '906' is a single vineyard bottling of Fiano from Summonte, the higher of the two communes where Picariello grows his grapes. The winemaking is very similar to his regular Fiano di Avellino, but the wine is aged longer on the lees before bottling. Notes of apple, white peach and hazelnut, with a strong flinty character, great complexity, very long finish.