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## CIRO PICARIELLO FIANO DI AVELLINO

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**Region:** Campania, Italy

**Appellation:** Fiano di Avellino DOCG

**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:** 10 months in stainless steel, on the lees, followed by 6 months in bottle

**Finishing:** Cold stabilized. No fining or filtration

**Production:** 25,000 bottles annually

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### 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 SO<sub>2</sub> 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.

Fiano is one of the most age-worthy white wines in Italy, and this will go ten years very easily. The wine shows vivid, distinctive aromas and flavors of almond, herbs, citrus, and an enticing smokey/struck flint character from volcanic soil. On the palate there is bright, green-apple acidity, and great complexity. Pair with all kinds of seafood dishes, or just roast chicken.