
CIRO PICARIELLO IRPINIA FIANO



Region: Campania, Italy

Appellation: Irpinia DOC

Grapes: 100% Fiano

Farming: Practicing organic

Age of vines: Planted between 2012 and 2018

Altitude, Aspect, & Soil Type: 650 M, SE Facing, Clay/loam/silt

Typical Harvest Time: Late October

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

Aging: 6 months in stainless steel, on the lees, followed by 3 months in bottle

Finishing: Cold stabilized. No fining or filtration

Production: 12,000 bottles annually

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.

Picariello's Irpinia Fiano is a declassified version of Fiano di Avellino from estate-bottled fruit. This base level Fiano is perfect for immediate drinking and by-the-glass. Lively and bracing, redolent of apple, white peach and hazelnut, with a flinty minerality. Drinks beautifully with cheeses, pastas, and light roasted meats.