



NARDONE[®]
N A R D O N E

Fiano di Avellino D.O.C.G.

Appellation	Fiano di Avellino D.O.C.G.
Alcohol content	13,00 % vol.
Grape Variety	Fiano di Avellino 100%
Vineyard	Grottolella
Soil	Texture of middle mixture
Exposure	South - ovest
Altitude	550 m a.s.l.
Vines per hectare	About 4000
Training system	Shoulder with guyot pruning system pruning system
Age of vineyard	About 10 years
Yield per hectare	About 8000 kilos
Period of harvest	Second decade of October
Vinification	Classic white vinification in stainless steel tanks at controlled temperatures
Ageing and maturing	At least 3 month in bottle.
Colour	Straw yellow
Bouquet	Delicate with notes of pear, toasted hazelnuts and citrus fruits.
Palate	Splendid acidity, full - bodied and distinct notes of toasted hazelnuts.
Food pairings	Pairs well with soups, seafood and white meats.