

# Fratelli Urciuolo

## Fiano di Avellino DOCG

100% Fiano

### Tasting Notes:

Highly aromatic white wine with mayflower, musk, toasted hazelnut, and honey notes. The palate is delicate, enlivened by a brilliant freshness. Similar floral and sweet aromas envelope the palate. The finish is persistent. Best within a few years of the vintage, Fiano di Avellino pairs nicely with creamy cheeses and charcuterie boards, or meaty seafood.

### Vineyards:

Region:	Irpinia, Campania, Italy
Vineyard Size:	12 hectares
Training Method:	Spurred cordon
Soil Composition:	Clay, volcanic in origin
Planting Density:	4500 vines/hectare
Elevation:	400 meters
Exposure:	Southeastern

### Winemaking:

Harvest:	Harvested by hand the second week of October.
Fermentation:	Following destemming, the grapes are cold-soaked for 12 hours before being soft-pressed. The must underwent carbonic maceration for 24-48 hours in stainless steel tanks at a low temperature of 8-10°C, The wine was racked off the lees and selected yeasts were added to complete alcoholic fermentation at 18-20°C over 20 days in stainless steel.

### Aging:

3 months in stainless steel tanks, plus an additional 2 months in bottle

### Technical Data:

Alcohol:	13.0%
pH:	3.30
Acidity:	6.4 grams/liter
Residual Sugar:	2.0 grams/liter



IMPORTER  
OF THE YEAR  
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WINE ENTHUSIAST  
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AWARDS

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