



# i Capitani

## Fiano di Avellino – DOCG

GAUDIUM – 2017

Few vine stocks classify a territory in such a way as the Fiano classifies the territory of Avellino. The Fiano di Avellino DOCG Gaudium of i Capitani, a white wine with a powerful structure and a bursting personality faithfully reflects the characteristics of its territories, testifying to its calling to wine production.

In the Bosco Faiano district of Torre le Nocelle, a small town in the heart of the Apennine mountains (about 70km east of Naples), the green hills are bathed in the southern Italian sun, with wide temperature ranges, temperate winds and semi-volcanic soils: a land born to produce amazing wines.

It is here on these green hills where the vineyards of the approx. 15 hectare farm Capitani is spread. The vineyards that have been the pride of the Cefalo family for centuries. Irpinia, hard but generous land, has long shown a great interest in viticulture with best production areas are on the land where the hills smoothly run down the valleys of the Calore and Sabato rivers.

**Place of Production:** Mid hill Irpinia territories in Lapio's lands, east facing.

**Varietal:** Fiano di Avellino with vertical trellis cultivations. Fiano is a white grape variety. Mature between late September and early October. The Fiano is also a grape that lends itself well to be vinified in wooden barrel and aged in bottle. This vine has delicate aromatic expression with hints of spices and dried fruits. It adapts to different climates with good results even if the wines obtained usually are very different one from the other.

**Yield per Hectare:** 80 quintal per hectare with 60% wine return

**Alcohol Content:** 13.00% Vol.

**Vinification:**

Harvested at the start of October, pressed lightly, it undergoes a partial pre-fermentation cryo-maceration on their peelings and an alcoholic fermentation at controlled temperatures.

**Tasting and Pairing:**

A wine with gradations of straw yellow to bright green, fragrance intense and persistent, with golden apple and pear smacks. Flavor is dry, soft, equilibrate, warm. Ideal pairing with fish and soft cheeses.

**Suggested serving temperature:** 9 – 11°C (48 – 52°F)



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