



DI MEO®
SALZA IRPINA

FIANO DI AVELLINO DOCG

In the early 1980s, Erminia, Generoso and Roberto Di Meo acquired the historical estate from their parents Vittorio and Alessandrina, located in the province of Avellino, in the area of Salza Irpina. The estate, a beautiful 18th-century farmhouse that was once a hunting lodge of the Caracciolo Prince, is surrounded by gently rolling, breezy hillsides.

The goal of the three siblings was to produce wines from the most widespread native varieties in Irpinia, like Fiano, Greco, Aglianico and Coda di volpe, and promote the value of cultural and regional traditions. They decided to plant vineyards, and in 1986 they produced their first vintage.

The Fiano di Avellino has an intensely fruit-forward bouquet of peach, lychee, and citrus with a light mineral touch. It pairs beautifully with potato gateau, ravioli with ricotta cheese and spinach, and brill baked in foil.

GRAPES	100% Fiano
LOCATION OF VINEYARDS	Salza Irpina
ALTITUDE	520 m a.s.l.
ORIENTATION	Northeast
SOIL	Mainly clayey
VINE TRAINING	Espalier with monolateral Guyot pruning
PLANTING DENSITY	5,000 vines per hectare with yields of 60 quintals per hectare
VINIFICATION	Manual harvest first week of October of selected bunches in 15 kg baskets, destemming, cryomaceration and soft pressing of the grapes, followed by fermentation at a controlled temperature.
AGEING	Stainless steel for about 3 months, with a final ageing in bottle for other 3 months.
ABV	13.5%
OENOLOGIST	Roberto di Meo



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