

IL GROTTO
DEL SOLLE



FIANO DI AVELLINO doc

Production area

Municipalities of Lapio and Montefalcione.

Soil

Clayey, medium-grained.

Grape varieties

Fiano 100%.

Cultivation

Espalier.

Harvest

Manual harvesting in 20-kg crates starting from the 2nd week of October.

Vinification

Destemming and soft pressing are followed by alcoholic fermentation at a 15°C controlled temperature.

Maturation

Bottled starting from the spring after the harvest.

Refining

Two months after bottling.

