



TENUTA MADRE

*I sognatori*

The Fiano di Avellino DOCG **I Sognatori** is fine and incisive, a cru from the territory of Montefalcione where Fiano grape is the main actor.

The exceptional vocation, soil and clima of the area, and the careful work in the vineyard ensure a production of high quality as pure expression of the territory.

**CLASSIFICATION**

Fiano di Avellino

Denominazione di Origine Controllata e Garantita

**VINTAGE**

2019

**VINEYARD**

Fiano 100%

**GRAPES ORIGIN**

Contrada Carrani, Montefalcione (AV)

**SURFACE**

1,20 ha

**ALTITUDE**

450 m above s. l.

**EXPOSURE**

south-west

**SOIL**

clay, loam

**VINES AGE**

27 years

**PLANTING DENSITY**

2400 stumps per hectare

**VINE TRAINING SYSTEM**

espalier

**PRUNING**

guyot

**YIELD**

60 quintals per hectare



**HARVEST**

early October

**VINIFICATION AND AGEING**

the grapes are hand-picked in small perforated crates, then they are softly pressed. The fermentation is carried out at low temperatures 80% in stainless steel tanks and 20% in oak barriques. The wine obtained continues the ageing in the fermentation tanks for about seven months with recurrent bâtonnage.

**AGEING**

in the bottle

**NUMBER OF BOTTLES PRODUCED**

3933

**ORGANOLEPTIC TEST**

straw yellow color with green reflections, clear aromas of citrus fruits, ripe fruit and yellow flowers. On the palate, freshness and structure with a long finish marked by light mineral notes. Its varietal characteristics are celebrated by fermentation and short aging in small oak barrels.

**PAIRINGS**

a white wine ideal for accompanying crustaceans, fish and grilled seafood.