TENUTA MADRE

brutto anatroccolo

The Fiano di Avellino DOCG **Brutto Anatroccolo** comes from the idea of joining the company's two crus. It shows us, that we must start from what we are to arrive at what we want to be.

CLASSIFICATION
Fiano di Avellino
Denominazione di Origine Controllata e Garantita

VINTAGE
2025

VINEYARD
Fiano 100%

GRAPES ORIGIN
Contrada Folette, Contrada Carrani
Montefalcione (AV)

ALTITUDE
450 m above s. l.

EXPOSURE
east-west
south-west

SOIL
clay, loamy-sandy

VINE TRAINING SYSTEM
espalier

PRUNING
guyot

HARVEST
early October

VINIFICATION AND AGEING
company's two crus blend.
The grapes are hand-picked in small perforated crates, then they are pressed.
The fermentation is carried out at low temperatures in stainless steel tanks. The wine obtained continues the ageing in the fermentation tanks, 20% in glass demijohn , for about five months on fine lees.

AGEING
in the bottle

NUMBER OF BOTTLES PRODUCED
3333 bottles

ORGANOLEPTIC TEST
agile and dynamic.
The nose is full of citrus, hints of yellow fruit and alfalfa.
A tight, vertical, and savory palate.

PAIRINGS
a white wine ideal for accompanying crustaceans, fish and raw fish.

TENUTA MADRE
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