



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

2023

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

29 years

PLANTING DENSITY

2400 stumps per hectare

VINE TRAINING SYSTEM

espalier

PRUNING

guyot

YIELD

80 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

7500 bottles and 100 magnum

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.

