



TENUTA MADRE

Vigna Bosco Grande

CLASSIFICATION

Fiano di Avellino

Denominazione di Origine Controllata e Garantita

VINTAGE

2024

VINEYARD

Fiano 100%

GRAPES ORIGIN

Contrada Folette, Montefalcione (AV)

SURFACE

2,60 ha

ALTITUDE

450 m above s. l.

EXPOSURE

east-west

SOIL

loamy-sandy

VINES AGE

7 years

PLANTING DENSITY

3100 stumps per hectare

VINE TRAINING SYSTEM

espalier

PRUNING

guyot

YIELD

70 quintals per hectare



Vigna Bosco Grande The Fiano di Avellino DOCG Vigna Bosco Grande is snappy and vibrant, a CRU from the territory of Montefalcione, expression of this territory.

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 in stainless steel tanks. The wine obtained continues the ageing in the fermentation tanks for about seven months on fine lees.

IN THE BOTTLE

in bottiglia per un minimo di sei mesi.

NUMBER OF BOTTLES PRODUCED:

3233 bottles and 50 magnum

ORGANOLEPTIC TEST

bright straw yellow color, snappy and vibrant on the palate. Wide and full-bodied with aromas of apricot, mango, and acacia, with a finish of Mediterranean scrub. Full-bodied and expressive on the palate.

PAIRINGS

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