

FIANO DI AVELLINO DOCG 'LE GRADE'

2025 | White Wine



Italy, Campania

Luciano Ercolino

Case Size: 6

This wine reveals a refined and expressive bouquet with aromas of ripe pear, apricot and lemongrass, complemented by subtle notes of toasted almond and acacia honey. The palate is aromatic and warm, with a smooth texture and a distinctive mineral backbone that carries through to a long, elegant finish. Its versatility makes it an excellent pairing with soft cheeses, white meats, and sushi.

Vinification:

Hand-harvested during the second decade of October, the grapes are gently whole-bunch pressed to preserve their delicate aromas and natural freshness. The juice is clarified through static settling before fermenting with selected yeasts at controlled temperatures. The wine is then aged for approximately three months in stainless steel tanks, allowing it to retain its vibrant fruit character while developing balance and elegance.

Grape Varieties: Fiano

Classification: DOCG | **ABV:** 13.5% | **Closure:** Natural Cork