



PRODUCER PROFILE

Estate owned by: Piero Mastroberardino
Winemaker: Massimo Di Renzo
Total acreage under vine: 785
Estate founded: 1878
Winery production: 2,400,000 Bottles
Region: Campania
Country: Italy

Radici Fiano di Avellino DOCG 2017

WINE DESCRIPTION

Radici means 'roots' in Italian, which signifies Mastroberardino's devotion to safeguarding the indigenous varieties of ancient Irpinia. The grape Fiano was known in antiquity as "apiana" as it was noticed that bees had a particular affinity for this vine. A rare vine traditionally found near hazelnut orchards, Fiano d'Avellino appears to have adopted some of these notes into its flavor profile. The label reproduces a detail from a painting by Micozzi, which adorns the vaults of Mastroberardino's refined cellars.

TASTING NOTES

Straw-yellow in color with aromas of pear, pineapple, acacia, toasted nut, honey and spring flowers. On the palate, this wine has excellent acidity, yet fine smoothness, with a hint of toasted almond in the finish.

FOOD PAIRING

This wine is fine as an aperitif, especially with toasted nuts, but it is also well-paired with seafood and cashew or almond chicken.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Fiano di Avellino DOCG
Vineyard name:	The Santo Stefano del Sole vineyard
Vineyard size:	25 acres
Soil composition:	Sandy-Loam
Training method:	Guyot
Elevation:	1,815 feet
Vines/acre:	1,600
Yield/acre:	2.4 tons
Exposure:	Southwestern
Year vineyard planted:	2001
Harvest time:	October
First vintage of this wine:	1984
Bottles produced of this wine:	46,000

WINEMAKING & AGING

Varietal composition:	100% Fiano di Avellino
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	61-64 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	4 months
Length of bottle aging:	3 months