Villa Raiano Ventidue, Fiano di Avellino DOCG 2020

IVI0042020

2022 Vintage

Villa Raiano

— Campania, Italy

Decanter World Wine Awards Bronze 2024

A rich and textural Fiano from Raiano's finest vineyard plots. The '22' in the name, and on the label, refers to the distance in kilometres from this vineyard to the cellar.

Production

Grapes are sourced from vineyards at Lapio, around 500m above sea level. The vines are guyot-trained and soils are largely clay. Grapes are picked around the last week in September, and the whole bunches are pressed. The juice is fermented, and then refined in stainless steel for 10 months on fine lees.

Tasting note

Stone fruit aromas with some savoury, smoked almond notes. Complex peach, orange pith and slatey characters on the lightly leesy palate. Textural with a creaminess balanced by crisp acidity.

Food Match

Porcini mushroom lasagna with ricotta.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Fiano Di Avellino DOCG

Winemaker:
Sebastiano Fortunato

Grape Varieties:
Fiano 100%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8004123007092