Villa Raiano, Fiano di Avellino DOCG 2024

IVI0022024

Villa Raiano

— Campania, Italy

A fine example of Campania's Fiano grape from its Avellino heartland. Combines ripe stonefruit characters with savoury depth and mineral notes balanced by fresh, youthful acidity.

2022 Vintage

Decanter World Wine Awards Bronze 2024

Production

The Fiano grapes are sourced from: Montefredane (where the vines are grown in hard and chalky soils), and San Michele di Serino in Contrada Bosco Satrano, surrounding the winery. This second area is sub-divided into 4 estates (largely consisting of clay soils): Lapio, Contrada Arianiello, and Contrada Campore. After harvesting in early October , the whole bunches are pressed, and the resulting juice is fermented and refined in stainless steel.

Tasting note

A fresh and complex white - delicately floral with lifted, lightly spicy, citrus and pear aromas. The palate is ripe and textural with juicy white peach fruit balanced by taut acidity and mineral characters, a bitter lemon edge, nutty creaminess and a lightly saline tang on the finish.

Food Match

Perfect with freshly caught grilled sea bass.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Fiano Di Avellino DOCG

Winemaker:
Sebastiano Fortunato

Grape Varieties:
Fiano 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8004123004176