Villa Raiano Alimata, Fiano di Avellino DOCG 2022

IVI0092022

Villa Raiano

— Campania, Italy

Alimata is Villa Raianos single vineyard Fiano cru - an elegant and complex wine which is their favourite expression of the grape

Production

The Fiano grapes are sourced from a two hectare vineyard in the district of Alimata, on an east-facing slope around 350 metres above sea level. Vines are cultivated in clay and marl soils.At the start of October the grapes are harvested and the whole bunches are softly pressed. After static settling of the must, vinification takes place is in stainless steel (temperature-controlled), where the wine then ages for 12 months on fine lees. It spends a further 12 months in bottle before release.

Tasting note

Fine aromas of nettle, green apple and a touch of juniper. The palate is complex due to extended lees ageing and exceptional quality fruit, with concentrated white peach and citrus, lightly herbal and nutty notes, and an appealing chalky, flinty character. The finish is long and elegant.

Food Match

A good match for grilled prawns and fish, or serve with simple vegetable pasta dishes

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Fiano Di Avellino DOCG

Winemaker:
Sebastiano Fortunato

Grape Varieties:
Fiano 100%

Suitable for:
Vegetarian

Bottle Barcode:
8006600103242