

DONNA ELVIRA



FIANO DI AVELLINO

Denominazione di Origine Controllata e Garantita

FINK

GRAPE AND CLASSIFICATION

100% Fiano, Fiano di Avellino DOCG.

PRODUCTION AREA

Fiano di Avellino DOCG, at an altitude of 400mt above sea level, in the municipality of Lapio and at 600m above sea level, in that of Capriglia Irpina.

SOIL

Clay like and sandy with volcanic elements present.

PRUNING AND TRAINING SYSTEM

Double branched Guyot method, 2800 plants per hectare with a production volume of 60 quintals per hectare.

HARVEST AND WINE MAKING SYSTEM

Harvested by hand at the beginning of October, placed in ventilated boxes, softly pressed, and left to rest before fermentation occurs in a temperature-controlled area.

After the first racking, the wine is left in the tank for at least 12 months, on the fine lees, to define and harmonize the taste balance and enhance the varietal aromas.

AGEING

After bottling, ageing continues in bottles for a minimum of 12 months.

ALCOHOL LEVEL

13.5% volume.

COLOUR

Straw like yellow with green reflections.

TASTING NOTES

The tasting offers an intriguing experience. It has a wide range of fruity sensations of citrus peel, William's pear, and floral touches, which complement the herbaceous and spicy varietal notes. The sip is harmonious, with a play of parts between freshness, opulence, and flavour.

PAIRINGS

To be enjoyed as an aperitif to accompany canapes or throughout the meal in combination with fish dishes, shellfish, white meats, salads, and fresh cheeses.

VINTAGES PRODUCED: 2019, 2020, 2021, 2022, 2023.

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