



CANTINE ANTONIO CAGGIANO

TAURASI - ITALIA

BÉCHAR

FIANO DI AVELLINO DOCG

Grape variety

Fiano di Avellino (100 %)

Production area

The village of Lapio and the areas where the Fiano di Avellino DOCG is produced.

Exposure and Altimetry

Sud-West exposure - Hilly lands at 400 m. above sea level

Soil typology

Clayey - calcareous

Growing method

Espalier with Guyot pruning

Vine planting density and Yield per Hectare

3500 plants/hectare - 60 q./hectare - Kg 1,7/plant

Grape harvest method and season

First ten days of October - Manual harvest.

Vinification process

Ripe grapes receive a soft pressing. The must obtained is fermented in steel tanks at a controlled temperature (15-16 C). Aging in steel and bottles.

Organoleptic characteristic

Alcohol 13,5% - Acidity 6,2 - 6,5 g/l

A color that blends from the straw yellow to gold.

Fruity and floral scents with hints of aromatic herbs.

A complex wine with a good balance between softness and acidity, with an aftertaste of almonds.

