

FIANO DI AVELLINO DOCG RISERVA

PREVIEW

Sequoia is a Fiano di Avellino DOCG Riserva obtained through a selection of Fiano grapes from one of the top growing zones in the Region. Located in Parolise, a tiny village (676 inhabitants) near Avellino, the vineyard extends up a hillside whose average altitude is 500 meters above sea level.

Thanks to its geographic location, ideal climate and clayey soil interspersed with stones, Parolise was designated as a Fiano di Avellino DOCG production zone.

In this wine, the bouquet and aromatics that make Fiano di Avellino truly unique are preserved through discerning vinification and obsessive attention to detail.



Sequoia

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DATA SHEET

Denomination: Irpinia Fiano Doc
Composition: Fiano 100%
Grape origin: Parolise (AV)
Soil: sandy clay
Altitude: 500 meters asl
Exposure: southern
Planting Year: 2003
Plant density: 3,300 plants per hectare
Training system: espalier
Pruning: Guyot
Yield: 2000 Kg per hectare
Harvest period: October 1-10

WINEMAKING AND AGING

After being harvested, the grapes are quickly transported to the cellar where four batches are created that will undergo different macerations: the first three in stainless steel and the fourth in wood. Maceration of the first batch lasts 12 hours, the second three days, the third skips maceration, and the fourth undergoes maceration and aging in large, lightly toasted French oak barrels where the must remains for about 12 months. Subsequently, the four batches are blended in stainless steel tanks where they continue aging for 6 months under yeast. Aging continues in bottle for a further 4 to 5 months.

ORGANOLEPTIC CHARACTERISTICS

Characterized by rich green hues, the nose offers a sophisticated, complex bouquet: notes of jasmine, raw hazelnut, blanched almonds, mandarin peel and a hint of sweetness reminiscent of vanilla, along with overtones of fresh tropical fruit that arise distinctly on the palate. Sequoia is a full-flavored wine whose well-structured body lends great depth. This youthful wine is only mildly tannic; notes of fresh apple are revealed on the back palate, followed by a hint of citrus on the finish. The marked acidity, in addition to making the wine immediately pleasing, allows for great development over time.

PAIRINGS

Sequoia pairs well with fish dishes, raw vegetables, shellfish and crustaceans, as well as semi-hard cheeses. For optimal tasting, serve at temperatures between 10 and 12 degrees C.