Kryos

FIANO DI AVELLINO

Denominazione di origine controllata e garantita

Last commercialized vintage: 2016
Bottles produced: 4000
Grape variety: fiano 100%
Area of production: Candida, Vigna Pigni - 450 mt s.l.m.
Soil: chalcky-clay
Training system: Guyot
Yield: 80 quintals
Harvest: second/third week of October
Hand-picked grapes

Wine Making

Winemaking process: soft crushing of destemmed grapes in pneumatic press inertized with nitrogen; cryomaceration
Fermentation: in Stainless steel tanks at controlled temperature lower then 20° C
Ageing: in Stainless Steel tanks for 3/4 months sur lies with frequent batonnages; then in bottles for at least 2 months

Serving temperature: 10 - 12 °C
Alcohol content: 13%