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%