



FRANCOLI U.S.A.



ANTICA HIRPINIA FIANO di AVELLINO

The story began in 1959 with the foundation of the first winery in Taurasi. Today, Antica Hirpinia is a private cellar, led by a group of friends who took over it in 2016 to realise a common dream: to produce the finest wines in the area. Their first step was to appoint Riccardo Cotarella as their enologist and Valeria Cesari as their consultant.

REGION: Taurasi, Campania

APPELLATION: DOCG

VARIETAL: 100% Fiano

ALCOHOL: 13%

AWARDS:

89 Points The Wolf Post

International Wine Challenge 2018

Bronze Medal

Decanter 2018 World Wine Awards

WINEMAKING:

Soil Composition: Volcanic soil, sandy, rich of mineral compounds

Vine Training Method: Guyot

Elevation: 1640 ft.

Vine Exposure: East, South-West

Harvest Time: Last week of September

Fermentation Container: Cement

Length of Alcoholic Fermentation: 7-10 Days

Malolactic Fermentation: None

Type of Aging Container: Cement

Length of Aging Before Bottling: 6 Months

Months Length of Bottle Aging: 3 Months

TASTING NOTES:

Intense and elegant. The twinkling of aromatic herbs is followed by notes of pink grapefruit. The scent of sage is in an amazing duet with the passion fruit. The finish is long and intriguing.

FOOD PAIRINGS:

Seafood pasta, smoked salmon, and tuna steak.

