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CLAUDIO QUARTA  
VIGNAIOLI

# Fiano di Avellino



Year  
2023



Denomination  
DOCG



Winery  
Cantina Sanpaolo

Vine with extraordinary characteristics, already known in ancient civilizations, Greeks and Romans, that made it important.



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James Suckling  
93/100 V.2022

## SANPAOLO - CAMPANIA (Torrioni, Avellino), ITALY

<b>Alcohol</b> 13,5%	<b>Acid</b> 5.5 g/L	<b>Residual sugar</b> 0.6 g/L

Perched on a volcanic hill surrounded by vineyards and woods, it collects the legacy of a historical area and projects it into the future with a contemporary vision and language. It rises in the capital of Greco di Tufo DOCG in the heart of Irpinia, on a hilly ridge, to the right of the Sabato river. The grapes come from selected plots in the most suitable areas and are grown up to 700 meters above sea level, where the strong temperature range enhances its aroma. The soil is varied between clayey, calcareous, sandy and with ashes from Vesuvius.

### VARIETY

100% Fiano

YIELD PER HECTARE: 60 Q / HA

## TASTING NOTES AND PAIRINGS

Bright straw yellow color, the nose conquers for the complexity of the aromas: from the floral of broom, acacia, chamomile as well as a faint vein of mandarin, white pulp fruit, with a background of hazelnut and mineral and smoky notes. On the palate it is rich in fruit and balanced, a seductive acidity refreshes the palate, offering a long and vibrant finish. Wine with great aging potential. Ideal for vegetarian plates, delicate first courses, seafood, white meats and slightly aged cheeses.

