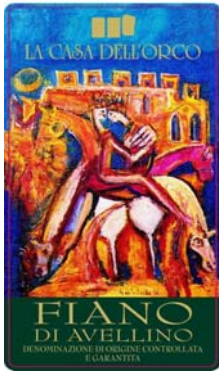




## FIANO DI AVELLINO D.O.C.G.



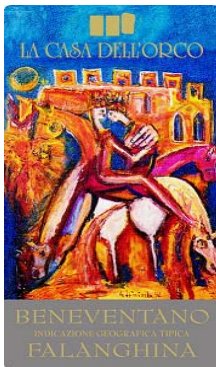
- 100% Fiano from the Avellino area in Campania (near Naples)
- High density vineyards (2,500 plants per hectare) with low yields
- The word Fiano comes from the Greek 'Apianum' (grape of the bees) because the sweet, mature grapes attract many bees
- Temperature controlled fermentation in stainless steel vats
- Straw yellow color with hints of roasted hazel nuts
- Intense and full on both the nose and the palate
- Accompaniment: Perfect with grilled vegetables, shellfish and seafood

## GRECO DI TUFO D.O.C.G.



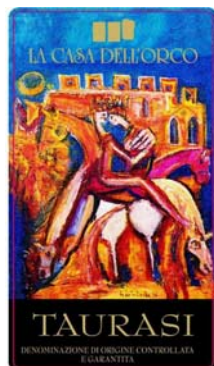
- 100% Greco from the area around the village of Tufo in Campania (near Naples)
- The name Greco refers to the Greek origins of the varietal
- High density vineyards (2,500 plants per hectare) with low yields
- Temperature controlled fermentation in stainless steel vats
- Straw yellow color with delicate, flowery bouquet of pineapple and lime
- Accompaniment: Perfect with grilled or fired seafood

## FALANGHINA BENEVENTANO I.G.T.



- 100% Falanghina from the Benevento area in Campania (near Naples)
- Falanghina is a very ancient varietal that thrives on the hills of Campania
- Temperature controlled fermentation in new stainless steel vats
- Straw yellow color with hints of green apple, flowers and citrus
- Accompaniment: Perfect with all appetizers and light seafood dishes

## TAURASI D.O.C.G.



- 100% Aglianico from the hills of central Campania (near Naples)
- The name Aglianico originates from the word 'Hellenic' as the ancient Greeks brought the grape to Southern Italy
- High density vineyards (3,500 plants per hectare) with low yields
- Temperature controlled fermentation in new stainless steel vats
- Aged in large wood for 12 to 18 months, then fined in the bottle for another 6 to 12 months
- Ruby red color with orange hints
- Hints of cedar and graphite in the nose followed by balanced and refined tannins