



AZIENDA AGRICOLA VADIAPERTI

Fiano di Avellino

Since the end of the nineteenth century, the Troisi family has championed the wines of Irpina, a historic vine-growing area in northern Campania. This ancient region is home to the white grape Fiano, a variety prized in Roman times. The family's focus on Campania's rich history of grapes is exceptional; winemaker Raffaele Troisi's father Antonio was one of the first growers to bottle a single-variety Fiano wine, while Raffaele himself was the first to bottle a single-variety Coda di Volpe. Vadiaperti's high-altitude vineyards and pure volcanic soils combine for southern Italian white wines of impeccable finesse, freshness and character.

WINERY: Azienda Agricola Vadiaperti

WINEMAKER: Raffaele Troisi

ESTABLISHED: 1984

REGION: ITALIA • Campania • Montefredane

APPELLATION: Fiano di Avellino DOCG

BLEND: 100% Fiano

VINEYARDS: Estate vineyards sit at 1,200 feet above sea level, near the commune of Montefredane. Soils mix volcanic "tufo," mineral-rich and well-draining, with limestone subsoils.

AGE OF VINES: 25-50 years

WINEMAKING: Hand-harvested. Full-cluster press; fermented on indigenous yeasts in temperature-controlled tanks. Aged in tank on fine lees.

TASTING IMPRESSIONS: Aromas of apple, pear and hazelnut. Pure and creamy, with lifting acidity and a peppery finish.

PAIRING SUGGESTIONS: White fish; Italian burrata (a southern specialty); fresh crab



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