



## AZIENDA AGRICOLA VADIAPERTI

### Fiano di Avellino

Since the end of the nineteenth century, the Troisi family has championed the wines of Irpinia, 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:** ITALY • Campania • Montefredane

**APPELLATION:** Fiano di Avellino DOCG

**BLEND:** 100% Fiano

**VINEYARDS:** Estate vineyards sit at 1,200 feet above sea level, facing south, in the "zones" of Vadiaperti and Montefredane. Soils are primarily clay-based.

**AGE OF VINES:** 20-30 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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