



EXULTET

FIANO DI AVELLINO
DENOMINATION OF ORIGIN CONTROLLED AND GUARANTEED

EXULTET IS A SOPHISTICATED AND ELEGANT INTERPRETATION OF FIANO DI AVELLINO. IT IS A CRU PRODUCED EXCLUSIVELY WITH THE GRAPES OF ONE FIANO VINEYARD. IT IS YELLOW AND LUMINOUS WITH GREEN REFLECTIONS AND FRAGRANCES OF LINDEN, ACACIA AND THYME. IT IS WELL STRUCTURED WITH FLAVOURS OF EXOTIC FRUIT, CITRUS AND HONEY AND A VERY SOFT MINERAL NOTE. THIS PARTICULAR ELEGANCE ALSO DERIVES FROM A PARTIAL FERMENTATION IN SMALL OAK BARRELS. IT IS A WINE WITH GREAT LONGEVITY WHICH CAN ALSO AGE FOR SOME DECADES THANKS TO ITS RICHNESS IN PRECURSORS OF AROMA AND THE INTEGRITY OF ITS FRESHNESS AND TASTE. THE NAME GIVEN TO THE WINE DERIVES FROM EXULTET OF MIRABELLA ECLANO IN WHICH WE CAN ALSO FIND A TRIBUTE TO BEES. EXULTET ARE LITURGICAL PARCHMENTS FROM THE SOUTHERN ITALIAN MIDDLE AGES. A KIND OF MULTIMEDIA ANTE LITTERAM PRODUCT MADE UP BY PARCHMENT PAPERS SEWED TOGETHER, WHERE THE TEXTS OF BENEDICTIO CEREI WERE WRITTEN ACCOMPANIED BY MUSICAL NOTATIONS AND MINIATURES PUT ON THE OPPOSITE SIDE OF THE SHEETS.

TECHNICAL INFORMATION

Grape variety

Fiano di Avellino 100%.

Production area

Lapio.

Year of vineyard was planted

2004.

Altitude

570 metres.

Exposure

South/West.

Soil composition

Clay-calcareous.

Planting density

4000 vines/hectare.

Training system

Horizontal vertical trellis with Guyot training system.

Yield

1,2 kg/vine.

Harvest period

end September-first ten days of October.

Harvest method

Manual in 15 kg stackable boxes, at full aromatic maturation of the grapes.

Vinification and ageing

After a long pressing of the whole grapes, the free-run must, rigorously protected from oxygen, is separated from the pressed must and clarified by natural settling. The fermentation takes place in stainless steel tanks (70%) and in new oak barrels (30%). The wines are aged for 8 months on fine lees, periodically resuspended.