

Tenuta Scuotto Fiano di Avellino Campania Italy 2021

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



FIANO DI
AVELLINO
d.o.c.g.

Final Deductions

VINTAGE 2021
GRAPE Fiano
GEOGRAPHY Europe
COUNTRY Italy
LARGER REGION Campania

Rationale

Fiano di Avellino D.O.C.G. is an appellation for white wine, located in the Avellino province within the Campania region. It is regarded as the finest expression of the white Fiano grape. Along with Greco di Tufo, it is one of Italy's very best white wine designations. The Fiano grape is grown in various other parts of Campania, however it flourishes in this area thanks to Avellino's close proximity to the Apennine Mountains. The benefits include a mild microclimate, diurnal temperature variations, and mineral-rich, volcanic, and calcareous soils. The straw hued wines are characterized by notes of quince, orange blossom, spice and hazelnuts. They tend to show notable underlying minerality and lively acidity.

The Fiano grape variety dates back more than 2000 years. Its name comes from *Vitis apiana*, meaning vine beloved of bees. Apparently, the grapes were so sweet that bees found them hard to resist. Anecdotally, it is said that Charles d'Anjou, King of Naples, was so enamored with this variety that he had 16,000 Fiano vines planted in the royal vineyards. and it is still one of the key players in the success of the modern Campania wine industry.

Working with enologist Angelo Valentino, the Tenuta Scuotto, estate produces wines that show the passion of the winemakers and their love for this beautiful region rich of history and traditions. At they produce two kinds of Fiano - a younger Fiano made with stainless steel vinification (this one), and an aged Fiano made in oak, called "Oì Ni."

Sight

BRIGHTNESS Star Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Yellow
HIGHLIGHTS Green
BUBBLES No

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Medium
PHENOLS None
TEXTURE Round / Smooth
FINISH Long
COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Grapefruit (W/Y) • Mandarin • Tangerine
Condition: Fresh, Ripe, Jammy / Baked Part: Flesh, Peel / Zest

TREE/VINE FRUIT Pear (Green) • Apple (Yellow) • Pear (Asian) • Pear (Yellow/Brown)
Condition: Ripe, Jammy / Baked

STONE FRUIT Peach (Yellow) • Apricot • Peach (White) *Condition: Fresh, Ripe*

TROPICAL FRUIT Mango • Pineapple • Melon (Green) • Melon (Orange) *Condition: Fresh*

FLORAL Honeysuckle • Magnolia • Orange Blossom • Lemon / Lime Blossom *Condition: Fresh*

OTHER VEGETABLE Fennel / Anise • Mushrooms (White) • Ginger / Root

HERBAL Saffron • Chamomile • Sage • Verbena

OTHER SPICES Ginger Powder • Sesame / Candy • Honey

ORGANIC EARTH Turned Dirt / Clay

INORGANIC EARTH Mineral / Rock • Salinity / Seashell

OAK AGING No

OXIDATION/NUITNESS Hazelnut • Peanut / Shell

PERCEIVED WINEMAKING CHOICES Lees Contact