



RUSSO®

TAURASI

FIANO DI AVELLINO 'DONNACELESTE'

denominazione di origine controllata e garantita

Production Area: on Irpinio hills. A fond of ancient traditions, half way between Amalfi Coast and Adriatic Sea.

Variety: Fiano di Avellino 100%.

Vineyards: grapes are produced specifically for us on the best sites of he DOCG in order to guarantee a continuous high level of grope quality

Wine-making: harvest in October, with careful grope selection. The wine making process is carried in steel tanks with controlled temperature to maximise freshness and grope.

Fining: short fining in bottles.

Tasting Notes: goldenyellow in colour with greenish reflexes, it has a prevalent floral fragrance of linden and acacia and a vegetal nuance of wild fennel. It is soft, long and elegant with a pleasant and well balanced close leaving notes of almond and hazelnut

Food Affinities: Appetizer, white meats, first course (especially pasta), fish.

Serving Temperature 10°C