



EVERY BOTTLE



TELLS A STORY

FATTORIA PAGANO FIANO DI AVELLINO



TECHNICAL INFORMATION

Country	Italy
Region	Campania
Sub-Region	Romagna DOCG Alabana Secco
Producer	Fattoria Pagano
Composition	100% Fiano
Certifications	Environmentally Friendly, Sustainable

WINEMAKER NOTES

Falerno del Massico is the descendant of the famous Roman wine Falernum, which was considered one of the best reds ever by the emperors and patricians of Rome. Despite its extraordinary fame in ancient times, with the decline of the Roman Empire and its subsequent fall, traces of this mythical wine were lost. The rediscovery of the production area of the Monte Massico area began during the 19th century, but only in the last 40 years have some local producers decided to recover the great tradition by re-proposing a wine that could recall the famous nectar of the times of the Ancient Romans. Thus was born the rediscovery of a great terroir and a wine that today ranks rightfully among the best excellences of Campania winemaking. Antonio and Angelo, a father-son team, are pioneers of this project, dictated solely by love of the land.

TASTING NOTES

White wine made from 100% Fiano grapes. It has a bright yellow color with reflections greens. Elegant bouquet of peach blossoms and scents of toasted hazelnuts, fresh and mineral to the taste.

PAIRING SUGGESTIONS

Fish and seafood recipes, such as the light fish broth Romagna style, but also fried fish, risotto with herbs or white meat. Serve at 12-14°C

VINEYARD

- Composition: Fiano 100%
- Vineyard of origin: Lapio
- Planting Year: 2004
- Altitude: 570mt
- Exposure: South/West
- Soil: Clayey - calcareous



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- Plant density: 4000 plants per hectare
 - Pruning System: Guyot
 - Yield: 1,3 kg per vine
 - Harvest period: First, second ten days of October
 - Harvest: Manual, in 15kg crates
 - Aging: Stainless steel vats
 - Fermentation: In refrigerated stainless steel tanks at controlled temperature.
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