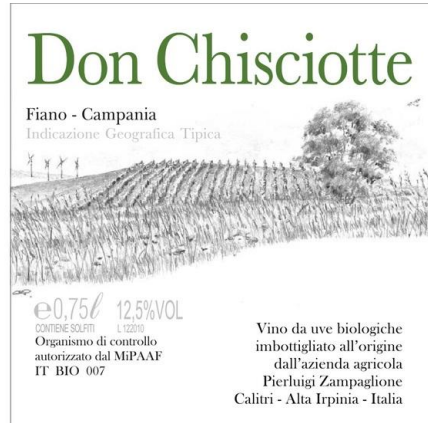


## ZAMPAGLIONE 'DON CHISCIOTTE' FIANO CAMPANIA



Nerina and Pierluigi started this adventure of extreme growing of natural products in 1977 with grains and tomatoes. In 2002, they also planted the Fiano variety in these black volcanic soils. In 2020, their daughter Rita came back from home to start to work with them, and tilt at the windmills of this extreme vineyard location. And they'll need her help. This orange Fiano, grown on Alta Irpinia's high plains, is pushing the limits at 800 meters / c. 2600 ft!. We know of no other Campanian producer making such a high-wire Fiano. Edgy, grippy, mountain herbs, and a wonderfully complex texture from the acidity and the 10 days maceration on the skins.

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REGION: Campania

GROWING AREA: Alta Irpinia

FARMING: Certified Organic

VINEYARD: 2 Ha

ALTITUDE: 750 m / 2,460 ft

SOILS: Dark clay, yellow stone, silica sand

VARIETIES: 100% Fiano

VINE AGE: 15 years old

VINE TRAINING: guyot espalier

HARVEST DATE: Mid-October

YEASTS: Native yeasts with spontaneous fermentation

FERMENTATION & ÉLEVAGE: 10 days on the skins (for the whole fermentation period) at 12.5°C. Élevage for 12 months on its fine lees in stainless steel and 8 months in the bottle.

MALOLACTIC FERMENTATION: Yes in bottle

SULPHUR: None added

ALCOHOL: 12.5%

ANNUAL PRODUCTION: 1,000 cases