



ROCCA
DEL PRINCIPE

ROCCA DEL PRINCIPE FIANO DI AVELLINO D.O.P.



Vineyards for the Fiano are planted on opposite north/south sides of the Arianello hillside, indisputably one of the best locations for Fiano. One side is rich in complex volcanic soils and the other in clay and calcareous soils, resulting in a lively wine with white peach, lemon, lime and crushed stone on the nose, enhanced by elegant notes of flowers and aromatic herbs. In the mouth, it is pure, fresh and juicy, finishing with outstanding length and great acidity. The Fiano di Avellino is a true expression of territory.

Grape variety:	100% Fiano
Alcohol content:	13% by volume
Production:	22,000 bottles
Average yield:	16-20 hl/ha
First vintage:	2004
Vineyard:	Arianiello, town of Lapio, 3 ha planted on the north side of Arianiello hill and 1 ha planted on the west side
Type of soil:	Volcanic stones
Average age of vines:	10 to 25 years old
Average altitude:	500 - 600 m above sea level
Time of harvest:	hand harvesting in October
Cellar:	Rocca del Principe, Lapio
Fermentation:	Fermentation in stainless steel tanks with temperature controlled at 18-20 C
Aging:	Aging in stainless steel tanks for 10 months; bottling 1 year after harvest and at least 3 months refinement in the bottle
Release:	1.5 - 2 years after harvest



3000 NE 30th Place, Suite 301 – Fort Lauderdale, FL 33306 www.indigenouselections.com