



In 2004 (the 1st vintage), Aurelia Fabrizio immediately commanded the attention of critics and consumers alike through the sheer breadth of aromatics, minerals and compelling nuances displayed in her substantial Fiano di Avellino. The philosophy has been a simple one: low production in the vineyards means higher quality in the cellars. This principle commands all decisions throughout production. Extensive green-harvests are done and no chemicals or synthetic fertilizers are used. In short time, abundant praise has accumulated for the wines and Rocca del Principe is now a reference point in the region. Today, a new generation is writing the next chapter of the story. Winemaking is now in the hands of daughter Simona Zarrella, who brings a bold, personal perspective to the wines, with her sisters assuming other key roles in the winery. This all-female Estate continues to drive towards greatness and establish a new benchmark for the DOCG.

All farming is organic method (awaiting certification) + finished wines are 🍷 Vegan



ROCCA DEL PRINCIPE 2024 FIANO DI AVELLINO DOCG "VERSANTE D'ERCOLE"

The Estate's vineyards for the Fiano are planted on opposite north/south sides of the Arianello hillside, at an altitude of 500-600 meter. This is indisputably one of the best locations for Fiano. One side is rich in complex volcanic soils and the other in clay and calcareous soils

100% Fiano from up to 27-year-old organically farmed vines
Fermented and aged in stainless steel.

The name "Versante d'Ercole" is in honor of Grandfather Ercole, who planted the first Fiano vines on the family property and instilled the family with their passion and dedication to the land.

Bottled 1 year after harvest and at least 6 months refinement in bottle

90 Points, Vinous:

"The 2024 Fiano di Avellino Versante d'Ercole is perfumed with wild flowers and ginger-spiked peach. It opens with a pretty inner sweetness offset by crisp green melon and citrus tones. A spicy note emerges through the vividly fresh finish."

