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I Nobili Fiano di Avellino

DOCG

Region: Campania

Varietal : 100% Fiano

Vinification : Fermented in stainless steel tanks, ageing 3 months in bottle.

Tasting Notes:
Pale straw yellow, bright, and dry. Elegant bouquet with hints of pear when young, changing in roasted hazelnuts with time.

Food Pairing:
Enjoy with fish, chicken and light pasta dishes.