



FIANO DI AVELLINO DOCG

Harvest: 2014

Alcohol content: 14 % VOL.

Total acidity: 6.90

Total dry extract: 20

Serving temperature: 12°

THE HISTORY OF FIANO WINE

The origins of this age-old variety of grape are Greek. The Greeks imported the variety "vitis Apicia" to the Campania territory and tales suggest that the very first were planted in Lapio. The name Apicia derives from the typical perfume and the sweetness of the fruit which attracts swarms of bees to the vines, such name was then changed to Apinia and then Afiana, before becoming known as Fiano. The diffusion of Fiano in many areas of Southern Italy, not only in Irpinia, goes back to the thirteenth century of Emperor Frederick the Second of Svevia. In the royal registers, an order for three bodies (equivalent to 78 litres) of Fiano for the court of Apulia can be seen. Charles the Second of Angiò had 16000 vines sent from Cava dei Tirreni to the royal estate in Manfredonia too. As the story goes, after the fall of the Roman Empire, the Benedictine fathers of the Sanctuary of Montevergine saved the cultivation of the vine variety (together with the Taurasi and the Greco ones) from the barbaric hordes, by planting them at the bottom of the mountain, at a milder climate, at the Abbey of Loreto. Today, you can still find a tiny plot of land dedicated to the Fiano vine variety to the Southwest. More recent history tells of how the production of Fiano exceeded a million hectolitres, in the first edition of the Ampelographic Bulletin of 1875. This was such an important result that it encouraged the construction of the first local railway, not surprisingly known as the "wine railway".

