

CLAUDIO QUARTA CANTINA SANPAOLO FIANO DI AVELLINO 2021/\$19.99



DESCRIPTION

The essence of the territory is what each of the three Claudio Quarta Estates expresses. Each estate is the interpreter of an enlightened production philosophy and a contemporary vision, employed to rethink the land and its vocations, to live and preserve the millenary traditions and of an entrepreneurial style that takes its first steps from nature and people. Enter an evocative and fascinating enological world, fed on the osmotic relationship with the territories elected, historically linked to the world of winemaking. There is the Salento of Salice Salentino DOP and that of Primitivo di Manduria DOP, but also the Irpinia of the Greco di Tufo, Fiano di Avellino and Aglianico. Autochthonous is a cultural element even before being a productive one, held in constant dialogue with innovation, from which excellence and uniqueness are born. Three different cellars, united by a formidable mix of art, landscape, beauty. Tenute Eméra, Cantina Sanpaolo, Cantina Moros, three wineries, three different territories, a single goal: to produce wines capable of telling the "South that excites". Wines with a soul – sincere, straight, with a contemporary style attentive to sustainability at every stage of production. Here, technological modernity is used to rediscover the authenticity of the grapes that have made the long history of these territories.

A winemaking renaissance is underfoot in Campania as more and more small, artisan and family-run wineries redefine their style with vineyard improvements and cellar upgrades. The region boasts a cool Mediterranean climate with extreme coastal, as well as high elevation mountain terroirs. It is cooler than one might expect in Campania; the region usually sees some of the last harvest dates in Italy.

Just south of Mount Vesuvio, the volcanic and sandy soils create aromatic and fresh reds

based on Piedirosso and whites, made from Coda di Volpe and Falanghina. Both reds and whites go by the name, Lacryma Christi, meaning the "tears of Christ." South of Mount Vesuvio, along the Amalfi Coast, the white varieties of Falanghina and Biancolella make fresh, flirty, mineral-driven whites, and the red Piedirosso and Sciasinoso vines, which cling to steeply terraced coastlines, make snappy and ripe red wines.

Farther inland, as hills become mountains, the limestone soil of Irpinia supports the whites Fiano di Avellino, Falanghina and Greco di Tufo as well as the most-respected red of the south, Aglianico. Here the best and most age-worthy examples come from Taurasi. Farther north and inland near the city of Benevento, the Taburno region also produces Aglianico of note—called Aglianico del Taburno—on alluvial soils. While not boasting the same heft as Taurasi, these are also reliable components of any cellar.

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It is 100% Fiano grapes vinified in stainless-steel and aged in bottle.

Tasting Notes

Nose:

Bright straw yellow color, the nose is full with the complexity of the aromas: the floral of broom, acacia, chamomile, as well as, a faint vein of mandarin, white pulp fruit, with a background of hazelnut, mineral, and smoky notes.

Palate:

It is rich in fruit and balanced, a seductive acidity refreshes the palate, offering a long and vibrant finish. Wine with great aging potential.

Pairing:

Ideal for vegetarian plates, delicate first courses, seafood, white meats, and slightly aged cheeses.

Winery Website: Fiano di Avellino DOCG - Claudio Quarta Vignaiolo - Claudio Quarta Winemaker Shop

Fun Facts

Aromas of apricot stones, white peaches, orange curd and white tea. Some basil too. It's medium-to full-bodied with a creamy, round and ripe palate. Delicious and creamy to the end.

-James Suckling 92 Points

Fiano di Avellino D.O.C.G, Campania, Italy

Campania



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DOCGs

- 1 Aglianico del Taburno
- 2 Fiano di Avellino
- 3 Greco di Tufo
- 4 Taurasi

DOCs

- 5 Aversa
- 6 Campi Flegrei
- 7 Capr
- 8 Casavecchia di Pontelatone
- 9 Castel San Lorenzo
- 10 Cilento
- 11 Costa d'Amalfi
- 12 Falanghina del Sannio
- 13 Falerno del Massico
- 14 Galluccio
- 15 Irpinia
- 16 Ischia
- 17 Penisola Sorrentina
- 18 Sannio
- 19 Vesuvio

