



GRAND COEUR

TENUTA SARNO 1860
FIANO DI AVELLINO
CAMPANIA, ITALY

TENUTA SARNO 1860

Maura Sarno chose to dedicate her vineyard land solely to Fiano, as she feels that this grape is the most authentic expression of the land's terroir. The vineyard is located in Candida, an ancient village in the province of Avellino. The wine-making is entrusted to winemaker Vincenzo Mercurio, who has given this Fiano vibrancy and delicacy.

FIANO DI AVELLINO

REGION	Campania, Italy
APPELLATION	Fiano di Avellino DOCG
VARIETALS	100% Fiano
SOIL	Calcareous Clay
VINEYARD ELEVATION	630 meters (~2,000 feet)
AVERAGE VINE AGE	18 years
YIELDS	4,000-6,000 kg/hectare
VITICULTURE	Hand harvested
WINE MAKING	Wine is fermented at a controlled temperature with selected yeasts and is aged for six months on the lees
TASTING NOTES	The wine is pale yellow in color with complex floral and citrus aromas. The wine is mineral with crisp acidity and rich notes of honey and toasted hazelnuts with a long finish on the palate. Pairs well with traditional antipasti, seafood, shellfish, white meats, and fresh cheeses.
PRESS	Wine is fermented at a controlled temperature with selected yeasts and is aged for six months on the lees

