

# Fiano Floris - Danimi



## Tasting Notes

*The Fiano di Avellino is grown on the Irpinia hills, where the peculiar microclimate lends the wine notes of toasted hazelnuts and soft dried fruit. The acidity adds an extra splash of personality and makes it the perfect choice for pairing with soups, seafood and your favourite white meat dishes.*

## Fiano \fee YAH noe\

The most well known white grapes indigenous to Campania with ancient origins, noted for its elegant and intense fragrance. On the edge of extinction several decades ago, this varietal has been making a glorious comeback. Often planted around hazelnut plantations in Avellino it possesses a delicious nutty quality.