



BIANCO D'ANGLEO
Fiano di Avellino D.O.C.G.

Cantina Moronia: The Peasant Wines of Irpinia

Producer-- Gianfranco Grieco, the "enlightened entrepreneur" who in 2010 promoted a total reconversion of the areas destined for tobacco, to give his 11 hectares to viticulture. Thus, was born Cantina Moronia, which on sandstone soils with clayey and sedimentary sands produces farm to table wine with a surprise. Starting with whites such as Fiano di Avellino Murganthonia, Bianco d'Angelo and Greco di Tufo Tinos, and continues with reds.

Organoleptic analysis: Wine obtained from the vine of the same name widespread in southern Italy from ancient times, which in a well delimited area of the province of Avellino, he found an environment particularly suitable and favorable. It is a well-known and renowned wine all over the world for its typical and incomparable characters, of color straw yellow, with greenish reflections, intense and lively. With aromas of strong personality, nutty, intense flavor and delicate, it goes perfectly with many base preparations of fish, white meats, and medium intensity cheeses.

Classification: DOCG white wine

Region: Fiano di Avellino DOCG in the heart of **Campania**, Italy

Grape Variety: 100% Fiano

Area of Production: Bianco d'Angelo is made in the vineyards of the Cantina Moronia farm, located in the DOCG area of Fiano di Avellino. This area benefits from the microclimate and volcanic soil.

Altitude: 350 meters above sea level

Terrain: Hilly terrain

Production: The best grapes are selected and harvested, cold macerated, then softly pressed and fermented at a controlled temperature. The wine is aged in French oak barrels for at least 6 months and then refined in the bottle.

Characteristics:

Color: Straw yellow and deep.

Nose: Pleasant aroma with some intensity.

Taste: Dry, harmonious, and balanced.

Pairing: Best enjoyed with fish and white meats between 50° - 54° F.

