



WINEMAKER

Massimo Di Renzo

TECHNICAL DATA

Alcohol
13.5%

MASTROBERARDINO

RADICI FIANO DI AVELLINO DOCG 2019

BACKGROUND

The Mastroberardino family, leaders in Italian viticulture, are largely responsible for the revival and elevation of Irpinian and Campanian winemaking post WWII. Their efforts ignited a resurgence in quality red and white wine production in all of Southern Italy. Working primarily with Campania's ancient, native varietals, Fiano, Greco, and Aglianico, Mastroberardino has resuscitated would-be extinct grapes into world class varieties.

Once a nearly forgotten varietal of ancient Irpinia, the Mastroberardino family has revived the Fiano grape into a world-class white wine. Careful site selection from one of their estate vineyards ensures a powerful, full white wine. The term Radici refers to "roots." The branch depicted on the label is from a painting by Micozzi, featured on the vaults of Mastroberardino's historic cellar.

APPELLATION

Fiano di Avellino DOCG, Italy

VARIETAL COMPOSITION

100% Fiano

TERROIR & VINTAGE NOTES

Dedicated entirely to the Fiano grape, the Santo Stefano del Sole vineyard is a reference point for Fiano di Avellino production. It has a South-West exposure with deep, sandy loam soils, rich in mineral elements and well-draining. Positioned 550 m a.s.l., the vines are Espalier-trained and Guyot-pruned, with a plant density of 4,000 vines/ha (1,600 vines/acre). Yield is 6,000 kg/ha (5,350 lbs/acre) and 1.5 kg/vine (3.30 lbs/vine). The vines have an average age of 15 years.

WINEMAKING & AGEING

Manual harvest takes place the second week in October. Fermentation in stainless steel tanks at a controlled temperature and aged in bottle for three to four months before release.

TASTING NOTES

Straw yellow. Aromas including hints of pear, pineapple, acacia, hazelnuts, and citrus fruits, with some hawthorn and floral notes. Balanced acidity and soft on the palate, with white peach and grapefruit leading to dried fruits. Pair with seafood salad, fresh, young cheeses and baked or grilled fish.



93 JAMES SUCKLING
POINTS February 2022

91 PTS WINE ENTHUSIAST 6/20

91 PTS VINOUS 5/20

90 PTS WINE SPECTATOR 3/21



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