



TERRESTORIA



I SOGNATORI 2020

TENUTA MADRE

A 'dreamy' Fiano cru from Campania's mountainous Irpinia zone.

GRAPE VARIETY: 100% Fiano

APPELLATION: Fiano di Avellino DOCG

VINEYARDS: 1.2 hectares located in the village of Montefalcione (1500 ft a.s.l.); south-west exposure.

SOIL: Clay, loam.

VITICULTURE: Low-impact farming

FRUIT COLLECTION: Harvested by hand

WINEMAKING: Temperature-controlled fermentation: 80% stainless steel; 20% French oak. Resulting lots of wine remain in same vessels for 7 months of aging with periodic bâtonnage.

ABV: 13.5%

PRODUCTION: 7,866 bottles

CASE FORMAT: 6 x 750 ml

PROPRIETORS: Marianna Mazzariello & Adriano Tartaglia

UTAH DABS STATUS: Special Order \ SKU 924579