

Fiano di Avellino Spumante

New regulations permit Fiano di Avellino DOCG to produce sparkling wines within the appellation.

Fiano di Avellino Spumante DOCG and Fiano di Avellino Spumante Riserva DOCG will be available based on the same grape varieties as the still wines

Grape Varieties: minimum 85% Fiano, with up to 15% (max) Trebbiano Toscano, Coda di Volpe, and/or Greco

Traditional method of production is mandatory.

Alcohol content: Minimum 12% abv

Style: May be Non vintage or vintage (millesimato)
Sweetness levels may range from zero dosage to sweet.

Ageing: Fiano di Avellino Spumante DOCG: minimum of 9 months ageing on the lees. A total of 18 months ageing before release

Fiano di Avellino Spumante Riserva DOCG: a minimum of 9 months ageing on the lees. A total of 36 months ageing before release