












## RADICI FIANO DI AVELLINO DOCG



	<b>Wine Type</b>	White Wine
	<b>Vintage</b>	2023
	<b>Style</b>	Crisp, Dry Whites
	<b>Country</b>	Italy
	<b>Region</b>	Campania
	<b>Grape Variety</b>	Fiano
	<b>ABV</b>	13.00
	<b>Closure</b>	Natural Cork
	<b>Allergens</b>	Sulphites
	<b>Method</b>	
	<b>Product SKU</b>	MASCRADFIANODA23

### REGION



#### Campania

Campania is a beautiful region in southern Italy centred around Naples. Abundant sunshine, hillside vineyards and volcanic soils make the region well-suited for the production of quality wine, which is concentrated mainly on local, traditional grape varieties. Of these, Aglianico produces superb red... [Read More](#)

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### GRAPE



#### Fiano

Fiano is a native Italian grape which is grown across southern Italy, most notably in Campania and the DOCG of Fiano di Avellino. The grapes produce richly textured wines with a golden hue and elegant flavours of hazelnuts and honeyed lemon.

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## TASTING NOTES

Mastroberadino Radici Fiano di Avellino 2023. This wine offers a multitude of aromas including hints of pear, pineapple, acacia, hazelnuts, citrus, hawthorn and floral nuances. It has good acidity but at the same time remains very soft. The initial notes of white peach and grapefruit end with the final notes of dried fruit.

### Food Matches

Veal Scaloppine with Lemon, Saffron Risotto & Baked Sea Bream with Fennel

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