



## Exultet Fiano di Avellino DOCG 2025

### Quintodecimo

<b>Type</b>	White wine
<b>Origin</b>	Italy, Campania
<b>Producer</b>	Quintodecimo Campania
<b>Classification</b>	DOCG
<b>Expansion</b>	10 months in steel tanks and French barriques
<b>Contents</b>	75 cl
<b>Vintage</b>	2025
<b>Enjoyment phase</b>	up to 9 years
<b>Serving temperature</b>	9 - 12° C
<b>Alcohol content</b>	13 %
<b>Grape varieties</b>	Fiano
<b>Article no</b>	17804725

### Comments

The Mediterranean climate of Campania with the influence of the nearby sea, the protective mountains as well as soils of volcanic origin offer an ideal basis for viticulture. The white variety Fiano in particular produces full-bodied, mineral and aromatic white wines, especially in Avellino. DOC wines account for only three percent of total wine production, but the quality efforts of recent years are beginning to bear fruit.

### Pairing

Ideal as an aperitif, with oysters, seafood, crustaceans and fine fish dishes.

### Tasting notes

Light yellow with green reflections and varietal aromas of lime, acacia and thyme. Dense structure develops aromas of tropical fruit, candied citrus and honey with a light mineral note.