

# V I C U S

## Fiano

*di Avellino DOCG*



Italy > Campania > Fiano di Avellino

### Variety

100% Fiano



### Terroir

15-20 year old vines planted on Calcareous and Tuffaceous soils, between 1300-1600 feet above sea level.



### Winemaking

*Winemaker: Milena Pepe*

*OEISWETFEESVITSD* □

*TFEDPOIFQETESNFOEE* □

*PENESVSEFOTOETVEE* □

*OTOENVSEEPOTFOFEET* □

*PSNPOITCFPSECPQ* □



### Production

150 cases



*Vicus*

The wines of Avellino were produced for royalty during the reign of the ancient Greeks. Pliny the Elder wrote in his 'Naturalis Historia' that the grape was so sweet to attract bees. With DOCG status for the region arriving in 2003, the Fiano grape from Avellino is still capturing the hearts of wine-lovers and sommeliers around the world with its complex character.

Fiano has a subtle smokiness layered with orchard fruits and white flowers. On the palate this complex dry wine has a firm texture and vibrant energy on the palate, and throughout the finish.

### VARIETAL NOTES

Like many of its varietal relations in Campania, Fiano may not enjoy the commercial success of varietals from more northern regions. With undeniable provenance, Fiano remains a darling of southern Italian oenophiles and is quickly garnishing attention throughout the world. Its hardy character makes it right at home among Campania's volcanic soils and generally dry growing season. In 2011, New York Times wine writer Eric Asimov penned, "Fiano Enjoys a Renaissance." The story may have been slightly premature but, true to Asimov's prediction, Fiano is now very much in vogue. It is also one of Ian d'Agata's favorite grapes, the author of 'Native Grapes of Italy'.

### FOOD PAIRING

Fiano is a powerful and long-lasting wine that can stand against boldly flavored and even mildly spicy fish or poultry dishes. Perfect with char-grilled white meats or vegetables, and an excellent companion to pasta dishes with butter and white wine sauce. Also works well with perfectly with shrimp cocktail!



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*Personally selected, hand-harvested wines  
from the best family vineyards.*



Italy > Campania > Irpinia  
> Sant'Angelo all'Esca



**Estate owned by:**  
Angelo Pepe

**Winemaker:**  
Milena Pepe

**Year Founded:**  
2001



**Farming and Land:**  
Sustainable farming practices for one hundred acres with 25 acres of olive trees. Elevation between 1100 and 1700 feet above sea level. A mixture of Calcareous and Tuffaceous soils with volcanic ash, chalk, limestone, and clay.



**Production (cases):**  
Falanghina: 1000  
Fiano: 150  
Greco: 500  
Aglianico: 1000



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For many travelers and wine lovers, an exploration of Italy often begins in Tuscany. Venture further south, and as an intrepid wine seeker you'll find a home in the Campania region. Campania is rich in history and possesses a similar romantic allure, delivering its own special wines in the hills, and of course, the famous beaches along the Amalfi Coast.

Italian wines are recognized around the world, but it is the specific personality of each region and commune that makes them all exciting to explore. It is here, in the Irpinia region, where the ancient Greeks began cultivating grape varieties suited to the volcanic soils before the Roman Empire had even begun. Within the Irpinia region resides three of the south's most important DOCG's.

Vicus, in Latin, means "village," a fitting name for these unique, small production wines. The story of Vicus is a small but remarkably diverse range of wines that are a genuine expression of Campania's unique terroir.

In Sant'Angelo all'Esca, the Pepe family produce the Vicus wines from local grapes: Fiano, Greco, Falanghina, and Aglianico. The red wine, Aglianico is the most complex and noble red grape south of Rome, but it's the white wines that steal the spotlight. These 'yellow' grapes in Campania yield wines of deep color with body and rich texture. The growers and winemakers of this area take great pride in the color of these rich and savory indigenous wines.

The Pepe family is an ancient one in this region of Irpinia, the heart of winemaking country in Campania. The presence of the Pepe family in Irpinia can be traced back to the 13th century. Angelo Pepe has taken great steps to improve the quality and help build growing interest in this region's natural beauty. So much so, that in 1998 he was knighted by the president of Italy, 'Cavaliere della Repubblica per meriti sul Lavoro' or 'Knight of the Republic', and hence the name Cavalier Pepe.

To some, the grapes may seem obtuse, remnants from ancient Greek settlers that still cling to the land. For us at Uva Import's, these wines epitomize the goal of sourcing only from small, family farmed vineyards who express the true character, history, and terroir of their region.