

# V I C U S

## Fiano di Avellino

*Sannio DOC*



Italy > Campania > Sannio DOC  
> Benevento

### Variety

100% Fiano



### Terroir

Tuffaceous soil (At least 50 percent volcanic ash).



### Winemaking

*Winemaker: Milena Pepe*

Fermented in stainless steel, partial malolactic. Matured in stainless steel; at least two months in bottle.



### Production

150 cases



*Vicus*

This historically significant grape to Campania is believed to have been the grape behind the ancient Roman wine Apianum.

Six months aging on stainless steel reveals a strongly flavored wine with aromas of yellow flowers. It is a medium bodied wine that finishes dry and very elegant.

### VARIETAL NOTES

Like many of its varietal relations in Campania, Fiano may not enjoy the commercial success of varietals from more northern vineyards but is a stalwart and significant grape in its home region. With undeniable provenance, Fiano remains a darling of southern Italian oenophiles. 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.

### FOOD PAIRING

Fiano is a powerful and long-lasting wine that can stand against boldly flavored and even mildly spicy fish or roasted poultry dishes. It is an excellent companion to pasta dishes with rich white sauces.



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



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**Estate owned by:**  
Bruno & Giuliano Muratori

**Winemaker:**  
Francesco Iacono

**Year Founded:**  
2001



**Farming and Land:**  
Certified organic farming practices over 62 acres. Tuffaceous soil -- at least 50 percent volcanic ash.



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



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For many travelers, an exploration of Italy often begins in Tuscany. The region is known for its romantic allure, the food and, of course, the wine.

Venture further south and as an intrepid wine seeker you'll find a home in the Campania region. As Italy's third most populous region, it possesses similar romantic allure as the larger Tuscan region -- and delivers its own special wines.

Vicus, in Latin, means "village," a fitting name for these unique, small production wines. This is the story of Vicus -- a small but remarkably diverse range of wines that are genuinely expressive of Campania's terroir.

Here, winemakers' philosophies may mirror their counterparts from around Italy but the wines stand alone. Italian wines are recognized around the world, but it is the specific personality of each vineyard that makes them unique.

In Benevento, Vicus produces exclusively "yellow" wines from local grapes: Fiano, Greco and Falanghina. American wine drinkers may refer to these as white wines -- in Campania these lighter skinned grapes yield wines with often deep, yellow color but always with body, mouth-filling character and savory aromatics.

To some, the grapes may seem obtuse, remnants from ancient Greek settlers that still cling to the land. To us, these wines and varietals epitomize the Uva Import's goal of sourcing only from small, family farmed vineyards.