



AZIENDA AGRICOLA
FIORENTINO

Flavia Irpinia Rosato Doc

The Irpinia rosé Flavia is obtained from the grapes of the Barbassano vineyard, at an average altitude of 400 masl. The Aglianico grapes, harvested by hand in the first ten days of October, follow the vinification in white. The wine obtained ages in steel for 5 months on the fine lees and then in the bottle. In the glass the wine has a fairly intense pink colour. On the nose there are hints of red fruits. The sip is dry and fragrant, well balanced and with a fairly persistent finish. Perfect as an accompaniment to appetizers of cold cuts and cheeses, vegetarian cuisine and red fish.

Production area: Paternopoli
Type of wine: Monovarietal Rosé
Grape variety: Aglianico
Alcohol content: 13% vol.
Service temperature: 12-14 °C
Soil composition: sandy-clayey
Vineyard altitude: 400 meters above sea level
Exposure: South
Vineyard age: 26 years
Training system: espalier - unilateral guyot pruning
Vineyard hectares: 0.4 ha.
Yield per hectare: 60 quintals/ha
Harvest period: first ten days of October
Vinification: in white at controlled temperature
Aging: in steel

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