



Great Wines from Campania

## MELIZIE «501» Limited Edition



### COLOR

Intense yellow with golden reflections



### BOUQUET

A wide range of aromas, including apricot jam, candied fruits, dried dates and figs, white truffle, dried fruits, caramel, exotic fruits and honey



### TASTE

Delicately sweet and balanced, intense and with delicious notes of toasted nuts, jam and balsamic nuances



### FOOD PAIRINGS

Appetizers

Mature and blue cheeses

First courses

Delicate sauces fresh cheeses and nuts based

Second courses

Soft and mature cheeses. It is ideal with all kind of desserts and as meditation wine



### AGING POTENTIAL

20 years and more.



### SERVING TEMPERATURE

12 - 14 °C.



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In November, the development of “noble rot” starts in the Fiano grapes in conjunction with the unique climatic characteristics of the vineyard. The drying process lasts more than 2 months, and after careful vinification, the result is an extraordinary passito with a unique concentration and intensity, and particularly rich in aromas and flavors.

### APPELLATION

Irpinia Fiano DOC Passito

### VARIETY

Fiano di Avellino 100%

### VINEYARD AND SOIL

Santo Stefano del Sole, with a South-West exposure and a sandy, deep, rich in mineral elements and well-drained soil. The altitude is of 600 m a.s.l. The training system is the espalier with guyot pruning system and the density of plantation is 4,000 vines/hectare (about 1,600 vines/acre).

The yeald is of about 6,000 kg/ha (5,350 lbs/acres) and 1,500 kg/vine (0,340 lbs/acre) .

### AGE OF THE VINEYARD

15 years

### HARVEST PERIOD AND TYPOLOGY

In November, manual harvest.

### VINIFICATION AND REFINING

6 months in stainless tanks and 5 years in bottle before release



Completely dedicated to the noble variety Fiano, the estate of Santo Stefano del Sole is the reference point for the production of Radici Fiano di Avellino DOCG and Melizie Irpinia Fiano Passito DOC.

In the highest part of the estate, thanks to the particular microclimate conditions that occur during autumn, the grapes are left on the plants to allow for the development of noble rot, thanks to which, during the drying on the vine, develop particular prestigious characteristics. The result is Melizie Irpinia Fiano DOC Passito, the first example of noble rot wine produced in Irpinia, which enriches and completes the expression of the qualitative characteristics of Fiano.



## Santo Stefano del Sole

**Extension of the estate:** 9 hectares

**Soil:** loamy sand with clay and a deep bedrock of calcareous sandstones

**Varieties cultivated:** Fiano di Avellino

**Plant density (plants/ha):** 4,000

**Training system:** guyot

**Exposure:** South-West

**Altitude:** from 500 to 600 m a.s.l.

