



## CANTINA DEL BARONE

Country: **Italy**  
Region: **Campania**  
Appellation(s): **Fiano di Avellino**  
Producer: **Luigi Sarno**  
Founded: **1998**  
Annual Production: **1300 cases**  
Farming: **Organic**  
Website: **www.cantinadelbarone.it**



While the Sarno family has worked the land at this small estate for over one hundred years, the property originally belonged to a wealthy baron from Naples who relied on the Sarnos to tend to his hazelnut trees and vegetable plots. Over forty years ago, a dream came true when Antonio Sarno purchased the estate from the *barone* and then planted the first Fiano vines in 1985. Located in the hilly region known as Irpinia, just twenty miles inland of Mount Vesuvius, this small family vineyard is ideally situated to benefit from a *terroir* that is home to one of Italy’s most noble white wines. Fiano thrives in these dark, sandy volcanic soils laden with shell deposits, benefitting from long, hot days and cool nights thanks to the influence of surrounding mountains.

Fresh out of viticulture and enology school, Antonio’s son Luigi has brought new enthusiasm to the family operation. The decision to tear out a small parcel and replant it with the rows oriented differently with respect to the sun marked the first of Luigi’s innovative modifications. The new *Particella 928* is able to attain greater ripeness all while retaining the strong backbone of acidity that gives the wine its freshness and age-worthiness. As a result, Cantina del Barone’s Fiano expresses real elegance, generous in its fleshiness and captivating floral aromas, with a distinct toasted hazelnut note adding to the graceful finish. It is undeniable that Luigi Sarno is an up-and-coming star whose work will bring much well-deserved attention to Campania’s world-class white wines.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area</u>
<b>Fiano di Avellino “Particella 928”</b>	Fiano	Planted in 2001	Sandy volcanic soil	0.5 ha

\* “ha”=hectares; one hectare equals roughly two and a half acres

## VITICULTURE / VINIFICATION

### Fiano di Avellino “Particella 928”:

- Grapes are harvested and sorted by hand
- Fermentation lasts 30 - 35 days
- Wine is fermented with indigenous yeasts
- Wine ages in stainless steel tank for 5 - 8 months
- Wine ages in bottle for 4 months