

# TENUTA SCUOTTO

## PROFILE

Tenuta Scuotto was founded in 2009 by Eduardo Scuotto and his son Adolfo. They were drawn to Irpina in Campania as a location ideal for the production of wines made from indigenous grapes such as Fiano, Aglianico, Greco, and Falanghina. Adolfo now works as the manager of marketing and sales, representing the winery to the public. Scuotto aims to provide the market with products that are different, yet authentic, expressions of the terroir; products which are able to convey their unique identity when tasted. Each aspect of their production is characterized by respect for the traditions of the land, while at the same time avoiding uniformity. Tenuta Scuotto limits vine yields, pays great attention to detail, and harvests by hand, all to achieve the highest quality raw product. Their original goal in coming to Irpina and founding the winery was to produce only high quality wines. But what sets them apart from other producers, is the passion. Passion drove Eduardo and Adolfo to start this project despite its high level of investment and many costs.



## SPECIFICATIONS

**Wine:** Fiano di Avellino

**Varietals:** Fiano di Avellino

**Appellation:** Fiano di Avellino D.O.C.G.

**Soil:** Clay and sand

**Vineyard Age:** 10 years old

**Exposure:** South/southeast

**Quantity Produced:** 20,000 bottles

**Harvest:** Manual

**Pruning:** Guyot

**Agricultural Method:** Conventional, Vegan 

**Vinification:** The wine was fermented using natural yeasts, then aged for 12 months in stainless steel. Malolactic fermentation was blocked. The wine is bottled after a light filtration

**Alcohol:** 13.5%

**Residual Sugar:** 1.8 g/l

**Acidity:** 6.15 g/l

**Residual Sugar:** Particularly fruity and floral, very intense, with hints of dried apricot, magnolia, pineapple, and roasted hazelnuts. Clean, persistent, fresh with an overall pleasant taste. Pairs well with baked or grilled fish, white meats, appetizers.