

**CampoRe Fiano di Avellino
DOCG 2016**

Terredora Di Paolo



PAIRS WITH



SCORE

92

The 2016 Fiano di Avellino CampoRe opens to a luminous golden color and bright aromas of lemon zest, bitter almond, garden herb and crushed stone. At the middle of it all is some cushiony fruit that resembles white peach and honeydew melon. This is a gorgeous Fiano di Avellino with a touch of age that comes off as candied fruit and ash. Sample it with a goat cheese appetizer.

Monica Lerner
Wine Advocate, August 2021



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