FIANO

This cultivar has ancient origins dating back to the Roman age. It is mainly grown in the Avellino area.

Ampelographic characters: the variety is fairly widespread and, to date, several clear-cut differential genetic characters related to different descriptors of this cultivar are known. The bud, with its expanded apex, is cottony, whitish, and slightly pinkish at the edges. The medium-sized, orbicular, three-lobed, flat, dull leaves are cottony on the underside. The petiolar sinus is V- or U-shaped. The medium-small, semi-compact or semi-sparse, pyramidal cluster has a very conspicuous wing. The berry is medium-sized, ellipsoidal and amber yellow in color. The skin is thick and pruinose. The flesh is slightly crunchy with a simple and sweet-flavoured taste.
Cultural aptitude: vine of considerable vigor with a semi- upright growth habit. It adapts to warm, dry climates and to different types of soils, provided they are not too fertile. Dry soils and hillside areas, where the vine can be pruned in a less rich manner, are preferable to the benefit of the quality of the grapes.
Training system and pruning: it adapts to various training systems, including expanded ones, and to rich and long pruning, given its considerable vigour, especially on fertile soils. It would be suitable for full mechanisation, but it is advisable to choose traditional espalier systems with appropriate green operations, so to obtain a high-quality product in the growing areas.
Bud-burst period: average-early.
Ripening period: average.
Yield: average and quite constant.
Susceptibility to diseases and adverse conditions: normal, more susceptible to powdery mildew. It may suffer with millerandage during rainy springs.
Enological potential: it gives a straw-yellow coloured wine, even if discoloured; fresh, dry, harmonic with an agreeable, distinctive scent.
Clones in propagation: Fiano VCR3, VCR107.
Clones undergoing homologation procedure: VCR240, VCR241.

CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	710	296	319	782	2,357

FIANO

VCR3

Origin: Cesinali (AV)

Registration year: 2001

▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: it gives wines of a pale, straw-yellow colour with greenish shades. The scent is fresh and floral with a persistent and prolonged fruitiness. It is structured, savoury, with a considerable acidity and good persistence in taste and aftertaste. Suitable to be vinified as a single variety; it adds structure and acidity to blends. Also suitable for long aging in barrels.

FIANO

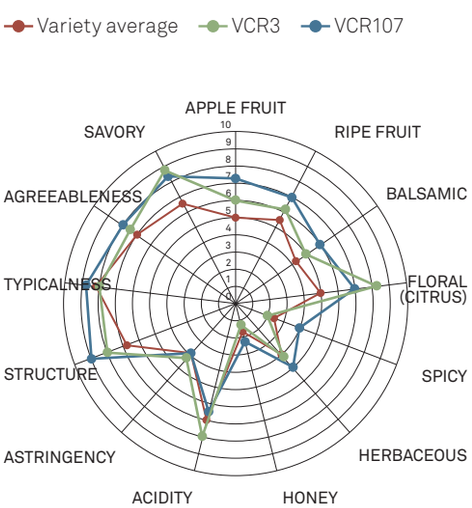
VCR107

Origin: Cesinali (AV)

Registration year: 2007

▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: it gives structured, savoury, fruity-floral wines with medium acidity and excellent structure. Suitable for ageing and blending with VCR3 for production of "passito" wines.

SENSORY ANALYSIS