

Joaquin

Fiano di Avellino Vino della Stella

THE FACTS

COUNTRY: Italy
REGION: Campania
APPELLATION: Avellino
CEPAGE: 100% Fiano
AGING: 12-18 months in stainless steel

THE STORY

To taste Joaquin is not only to experience a stunning bottle of Fiano or Aglianico, but to undergo a paradigm shift—to sense things heretofore unencountered in these varieties and these terroirs. Raffaele Pagano’s family thinks he’s crazy. This fourth-generation heir apparent to his Salerno-based clan’s income stream—two million bottles per year spread among three wineries—chose a wildly different path, and today

Raffaele produces a mere 18,000 bottles annually, from three and a half hectares in Irpinia and Capri. But they’re his wines, made according to his vision, and this Campanian maverick wouldn’t have it any other way.

THE ADJECTIVES

OVERALL: Vibrant and savory
AROMAS / FLAVORS: Citrus, white florals,
Mediterranean scrub, fresh hazelnuts
MOUTHFEEL: Concentrated and lengthy

THE SELLING POINTS

PAIRINGS: Shrimp risotto, taleggio, raw seafood dishes

