

# FIANO

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## BACKGROUND

Fiano (fee-AH-no) is an old variety from Campania (southern Italy), recorded as early as the 13th century. It is best known in the DOCG Fiano di Avellino. In the past it was not widely grown despite a good reputation for wine. Since the 1970s it has had a modest revival and the planted area has expanded. It is seen throughout Campania and also grown in parts of Basilicata and the Marche. There are relatively recent plantings in Sicily (more than 250ha). The global area in 2010 was 1377ha, most of which is in Italy. Synonyms include Apiana, Apiano, Fiana, Fiore Mendillo and Foiano. DNA analysis has shown the variety grown in Puglia named Fiano Aromatico or Fiano di Puglia is distinct from Fiano (di Avellino) and there is a proposal to rename the former as Minutolo. In Australia, there are 111ha at present and the tonnage has doubled since 2012. There are currently more than 50 wine producers, mainly in McLaren Vale, Adelaide Hills, Riverland and Barossa Valley.

## VITICULTURE

Budburst is mid-season and maturity is mid-season (relatively late for a white variety and similar to Shiraz at McLaren Vale). Vigour is moderate to high and growth habit is semi-erect. Bunches are small to medium, well-filled with small to medium thick-skinned berries. Yield is moderate. Spur pruning is used in Australia but cane pruning is used in Italy. In Australia, Fiano has average susceptibility to mildews. Risk of bunch rot is low. Fruit hangs well on the vine and has good acid retention. Fiano has proven to be one of the best new varieties for warm to hot climates.

## WINE

Fiano wines are fresh, well-structured with attractive texture and good natural acidity. Descriptors include pear, lime, lemon peel, melon, hazelnut and spices. In Italy, Fiano is used for both varietal wines, e.g., DOCG Fiano di Avellino, or as a blending component in DOCs such as Irpinia and Sannio. Fiano can be used for a range of wine styles with excellent consumer acceptance.

*For further information on this and other emerging varieties, contact Marcel Essling ([marcel.essling@awri.com.au](mailto:marcel.essling@awri.com.au) or 08 8313 6600) at The Australian Wine Research Institute to arrange the presentation of the Alternative Varieties Research to Practice program in your region.*