

Tenuta Scuotto

2015 Oi Nì Campania, Italy

December 2018

Score 92 points

The 2015 Oi nì is an ambitious expression of the Fiano grape that is fermented in conical-shaped barrels with ambient yeasts in order to achieve extra density and concentration. It ages on the lees for ten months. You get buoyant aromas of tropical fruit and summer peach with sweet almond, wild sage and crushed stone. The wine is rich and firm in terms of mouthfeel, with extra structure and texture to hold it firmly in balance. (ML)

