

LAPILLI



Lapilli wines come from the Avellino Province of Campania of Southern Italy. The volcanic layers of soil help to create stunning mineral-driven and memorable wines. The indigenous varieties here have had thousands of years of adaptation, finding balance in volcanic soils, high altitudes and cooling Mediterranean breezes.

FIANO DI AVELLINO DOCG 2021

VARIETAL: Fiano

APPELLATION: Fiano di Avellino DOCG, Italy

Fiano di Avellino DOCG is an appellation for white wine, located in the Avellino province within the Campania region and is regarded as the finest expression of (and only DOCG for) the Fiano grape. It is one of Italy's very best white wine designations. While Fiano is grown in various other parts of Campania, it flourishes in this area thanks to Avellino's high altitude and close proximity to the Apennine Mountains. The benefits include a mild micro-climate, large diurnal temperature variations and mineral-rich, volcanic and calcareous soils.

VINEYARDS:

ALTITUDE: 1,500 feet above sea level, helping to moderate warm summer temperatures

HARVEST: End of October

VINIFICATION: The grapes are soft-pressed and the must ferments for 15-20 days at a controlled temperature, 60°F, in stainless steel tanks. The wine rests on the lees for several weeks to acquire volume and complexity before bottling.

HARVEST: End of October

ALCOHOL: 13.0% Vol

Tasting Notes

COLOR: Light straw yellow with greenish reflections

AROMAS: Fresh and vibrant with notes of citrus, pineapple, quince, white flowers, spice and hazelnut

PALATE: Balanced and fresh with crisp acidity, medium body, pronounced minerality and a long finish



Ideal as aperitif, it pairs well with seafood and shellfish dishes; it also accompanies white meats, vegetables, soft and medium-soft cheeses.



UPC: 0 89832 92237 7
750ml / 12pk

