



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 varietals here have had thousands of years of adaption, finding balance in volcanic soils, high altitudes and cooling Mediterranean breezes.



Lapilli
Greco di Tufo DCG 2020/21

Intense straw yellow color. Notes of lemon, apricot, pear, apple, peach, almond with hints of sage and mineral. Excellent acidity with ripe fruits and minerals lingering on the long finish. This wine is particularly suitable to accompany grilled vegetables, soft cheeses, poultry and pork as well as shellfish and seafood dishes.

97pts Decanter '22 ('21 vintage)

UPC# 0 89832 92238 4



Lapilli
Fiano di Avellino DCG 2020/21

Light straw yellow with greenish reflections. Fresh and vibrant with notes of citrus, pineapple, quince, white flowers, spice and hazelnut. 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



Lapilli
Aglianico IGT 2020/21

Intense ruby red color. Fresh and ripe dark fruits such as blackberries, black cherries and plums with licorice and other subtle savory/spicy notes, like leather and pepper. Medium to full bodied, the wine shows a firm structure and long finish. It pairs well with red meats and dishes with mushrooms or an herb/spice focus as well as firm cheeses.

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