

LAPILLI

These ancient soils

rich with volcanic layers, are home to some of Italy's mineral-driven and memorable wines. The indigenous varieties here have had thousands of years of adaptation, finding balance in volcanic soils and the cooling Mediterranean breezes with the best sites throughout four DOCGs, all at high altitudes.

The name "Lapilli" comes from a size classification term for tephra, which is material that falls out of the air during a volcanic eruption. Lapilli means "little stones" in Latin.



Avellino Province of Campania

LAPILLI WAS FOUNDED BY ANTONELLO URCIUOLO, who, with his brother Ciro, has helped develop the modern identity and recent fame for Avellino Province wines over the last 20 years. The Urciuolo brothers have garnered many *Tre Bicchieri* awards for their wines.

Today, the winery is still a family-run business and is meticulously managed by a dedicated team. Winemaker Marco Flacco, with nearly 20 years of experience, leads the efforts and has brought a fresh approach to the winery's goals to produce wines with clean varietal flavors.



Lapilli's vineyards are in the Avellino Province, within the appellation of Irpinia, just east of Naples in the Campania region of Italy. Irpinia is home to some of Italy's oldest vines and includes, as sub-regions, three of the four DOCG appellations of the entire Campania region. Over time, the family has been able to claim a wide range of prime vineyard sites within the best locations of Irpinia, all of which have an ideal viticultural environment thanks to their high altitude slopes, volcanic soils and large diurnal temperature variation.

This mountainous region with volcanic soils is where Fiano, Greco and Aglianico grape varieties flourish. Lapilli's wines are clean and mineral-driven, and all are true examples of Irpinia. The Fiano di Avellino is a full-bodied white with floral aromas, rich fruit flavors and smoky mineral sensations. The Greco di Tufo displays crisp acidity, flinty minerality and intense aromas and flavors of peach and citrus. The Aglianico is a medium to full-bodied red with savory, herbal and earth-driven aromas alongside its core of red and black fruit flavors.



The Collection

- FIANO DI AVELLINO DOCG
- GRECO DI TUFO DOCG
- AGLIANICO BENEVENTANO IGT

