

COLLI di LAPIO

romano clelia



CLELIA

D.O.C.G.
FIANO DI AVELLINO 100%

Clelia is a project born from a profound desire to bridge the successive generations that have shaped our winery.

The vineyard dedicated to this project is Land Plot No. 349, situated at 620 m a.s.l.—the highest elevation in the entire Fiano di Avellino DOCG area of Arianiello, a small hamlet within Latio.

Crafted from hand-picked, late-harvested grapes slightly withered on the vine, this wine undergoes meticulous handling upon arrival at the winery. The grapes are destemmed and gently pressed, with only the heart of the free-run must transferred to temperature-controlled fermentation. The resulting wine benefits from extended lees contact on its fine lees, designed to elevate its distinct territorial character. Bottled prior to the subsequent harvest, it receives a further twelve months of refinement in the bottle before release.

Grape variety: 100% Fiano

Soil type: clay-limestone marl with sediments of volcanic origin

Altitude: 600 m a.s.l.

Yield per hectare: 6,000 kg (60 q/ha)

Training system: Guyot

Aspect: west