

COLLI di LAPIO

romano cletia



FIANO DI AVELLINO

D.O.C.G.
FIANO 100%

Fiano di Avellino DOCG is born in the Arianiello area, within the municipality of Latio, which is one of the most suited areas for cultivating Fiano in Irpinia.

This area is considered the primary core for quality, thanks to a terroir capable of expressing aromatic richness, finesse, structure, and exceptional potential for ageing over time.

The vineyards are situated in a hilly setting defined by high altitudes, a cool climate, and pronounced diurnal temperature variation—conditions that are particularly ideal for the slow and progressive ripening of the grapes.

It displays a brilliant straw-yellow colour that develops golden highlights over time.

On the nose, it is elegant, intense and complex, featuring aromas of white flowers, pear, citrus fruits, honey and the signature note of toasted hazelnut.

On the palate, it is dry, balanced and structured, backed by vibrant acidity and a distinct savoury character with long length. As it ages, it gains greater complexity on both the nose and the palate.

It pairs beautifully with fish dishes, shellfish, white meats, and medium-aged cheeses.

Grape variety: 100% Fiano

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

Altitude: 500–600 m a.s.l.

Yield per hectare: 7,000 kg (70 q/ha)

Training system: Guyot

Aspect: north-west, south-west

Vinification: hand-picked into small crates

Temperature-controlled alcoholic fermentation in stainless steel tanks at approximately 14–15°C for 20 days

Bottle ageing