

## COLLI DI LAPPIO

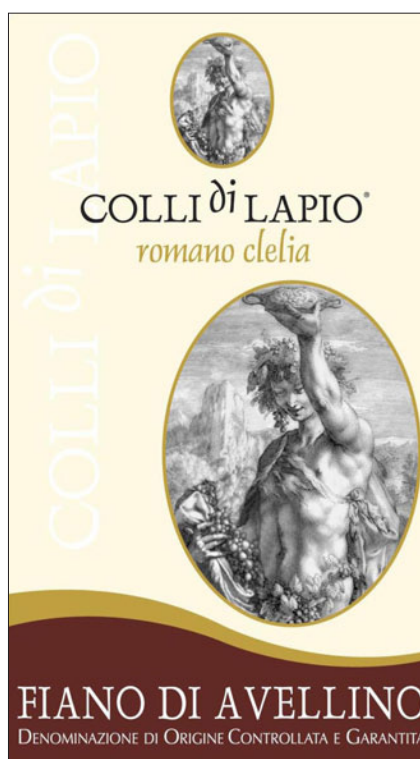
**F**iano is a gentleman's wine. And it must have always been so. It makes no concessions to today's ubiquitous "fruitiness". It is gentle but firm, smooth, elegant and somewhat reserved. It must be full and rich, but never loud: rather sustained by the effortless viscosity that is its grip. In aging it gains in stage presence and authority. Authentic Fiano is a rare wine: then it is fine and subtle and thoroughly rewarding.

At the estate in the Colli di Lapio (this 1st Century A.D. translates to "Hills of Fiano" proving the validity of the growing area) Clelia Romano has only 6 hectares of Fiano in four splendid tiny plots where, with her family, she bottles roughly 3,700 cases per year of very fine wine.

At 500 meters altitude ripening is late. Full ripening requires small crops. Fiano's delicate equilibrium needs splendid grapes, rich in sugars and extract, to counterbalance the varietal's naturally high acidity.

There is no other secret to this finest of Fiano. Superlative vineyards, care and integrity.

Clelia also makes a Taurasi DOCG, Vigna Andrea, and an Irpinia Aglianico Campi Taurasini DOC, Donna Chiara, named after two of her grandchildren, having made agreements with growers in the Taurasi area. The family supervises the grape production of 2 hectares of Aglianico, but vinification takes place at the estate. A Greco di Tufo DOCG was recently released and named after Clelia's third grandson. ♦



### Fiano di Avellino

Zone: *Colli di Lapio*  
 Cru: *Scarpone, Chiano, Stazzone, Compare*  
 Varietal: *Fiano*  
 Vineyard Ext.: *6 hectares*  
 Average Prod.: *45,000 bottles*