

**Lapio, Province of Avellino**

*Established: 1994*

*Owners: Clelia Romano*

*Winemaker: Clelia Romano*

*Production: 70,000 bottles*

*Hectares under vine: 12*

*Viticulture: Organic*



Lapio, about 50km northeast of Naples, is in the centre of two of Italy's most famous DOCG's, Fiano di Avellino and Taurasi.

Clelia Romano took over her family's vineyards in 1994 and makes what many consider to be Italy's best Fiano. Ian D'Agata, noted Italian wine author, says "Fiano may well be Italy's greatest native white grape" and Colli di Lapio "arguably Italy's single best white wine". The vineyards are around 500 and well protected from the surrounding mountains, bringing cool nights that allow for late ripening.

Colli di Lapio is a practicing organic estate. Integrated insect and disease control is followed and only copper and sulfur-based products are used if required. However, the breezy, arid climate makes mold and insects a rare occurrence. The estate fertilises with organic manure and alfalfa is sown between the rows of vines to provide nitrogen to the soil and then tilled in as green manure. At bottling minimal sulfur is added to the wines.

**Fiano di Avellino DOCG**

Ian D'Agata, noted Italian wine author, says "Fiano may well be Italy's greatest native white grape" and Colli di Lapio "arguably Italy's single best white wine".

This is fermented and aged in stainless steel for 8 months with 5 months on lees. The drive and energy in the wine is superb. Its vibrant and mineral but full of juicy lemony fruit with a long finish. Simply a great white wine.

**Taurasi DOCG 'Andrea'**

Taurasi, one of Italy's iconic wines is made from Aglianico and lauded for its ability to age for many decades. The wines structure is monolithic and they often need some time to tame the tannins.

Taurasi 'Andrea' is from a 600 metre vineyard where the harvest typically begins in early November and the wine is aged in 30hl casks for twelve months and a further twelve in the bottle. The colour is mega staining deep purple with dark cherry and plum fruit and notes of rose, tobacco, spice and earth. The acidity keeps the wine remarkably fresh for such a big wine and although its begging for some time in the cellar its approachable with a decant, and something rich and meaty to accompany.

IMPORTED BY



TREMBATH & TAYLOR

[www.trembathandtaylor.com.au](http://www.trembathandtaylor.com.au)