
LAURA DE VITO FIANO DE AVELLINO “ARIANIÈ”



Region: Lapio, Campania, Italy

Appellation: Fiano de Avellino DOCG

Vineyard Site: Single vineyard from the contrada Arianello

Grapes: 100% Fiano de Avellino

Farming: ‘lutte raisonnée,’ with the intention to convert to organic

Age of vines: Planted in 1994-5

Altitude & Soil Type: 450-550 M, a mixture of limestone-rich soil, volcanic cinders (from ancient eruptions of Mt. Vesuvius) and sand

Typical Harvest Time: Second week of October

Maceration & Fermentation: The fruit is destemmed and lightly pressed, then the resulting juice is fermented to dryness in stainless steel

Aging: Aged 9 months on lees in stainless steel, aged 20 months in bottle

Finishing: Fined and filtered

Notes from Oliver:

Laura de Vito comes from a grape-growing and winemaking family in the village of Lapio, the historic heart of the Fiano di Avellino appellation. Laura wants to vinify her wines in a transparent way, so that they are representative of the variety, the soil, and the climate of the vintage. Laura is an outstanding producer of Fiano di Avellino. She makes only Fiano, from grapes grown in three ‘contrade’ (sub-areas) of the township of Lapio. Lapio is in the region of Campania, east of Naples, not far from the village of Taurasi.

Aroma and flavor of wild mint, Williams pear, apple, and toasted hazelnut; concentrated yet fresh on the palate, substantial body supported by lively acidity; very long finish. This wine shows the classic volcanic soil notes on nose and palate, a kind of bright tanginess. I find this wine very attractive on release, but it will certainly improve in the cellar for 10-15 years or possibly longer.