
LAURA DE VITO FIANO DE AVELLINO “ELLE”



Region: Lapio, Campania, Italy

Appellation: Fiano de Avellino DOCG

Vineyard Site: Fruit from vineyards in three different contradas around the village of Lapio (Verzare, Arianello and Saudoni)

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 - 650 M, Clay/Volcanic/Sandy soils

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 15 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.

Laura intends the Elle to be equal in quality to the three single-vineyard wines, not a step down. Aroma and flavor of linden, pear, hazelnut, mint, and wild herbs; concentrated yet fresh on the palate, substantial body supported by lively acidity; very long finish. A hint of volcanic tanginess on both nose and palate.