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**LAURA DE VITO FIANO DE AVELLINO “VERZARE”**

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**Region:** Lapio, Campania, Italy

**Appellation:** Fiano de Avellino DOCG

**Vineyard Site:** Single vineyard from the contrada Verzare

**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:** 500 M, Limestone-rich soil

**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

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**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 kiwi fruit, mandarine peel, and wild herbs; concentrated yet fresh on the palate, substantial body supported by lively acidity; very long finish. I find this wine very attractive on release, but it will certainly improve in the cellar for 10-15 years or possibly longer.