

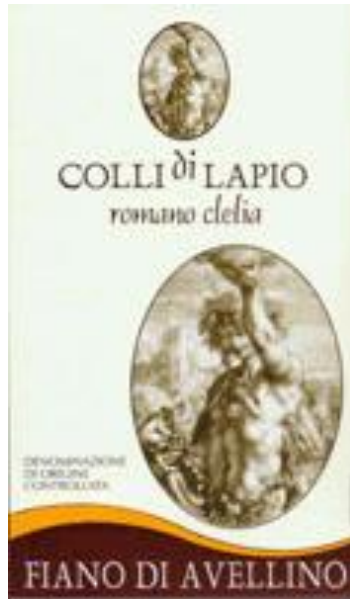
CLELIA ROMANO

Lapio

Fiano 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 her 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 4 hectares in four splendid tiny plots where, with her family, she makes a mere 2,900 cases per year of very fine wine.

At 550 meters altitude ripening is late. Full ripening requires small crops. Fiano's delicate equilibrium needs splendid grapes, rich in sugars and extract, to counter balance the varietal's naturally high acidity. There is no other secret to this finest of Fiano. Superlative vineyards, care and integrity.



Fiano di Avellino

Zone: *Colli di Lapio*

Crus: *Scarpone, Chiano, Stazzone, Compare (all in the Colli di Lapio)*

Varietal: *Fiano*

Vineyard Ext.: *4 hectares*

Average Prod.: *35,000 bottles*

Vinification: *tank*

Terroir: *volcanic ash*