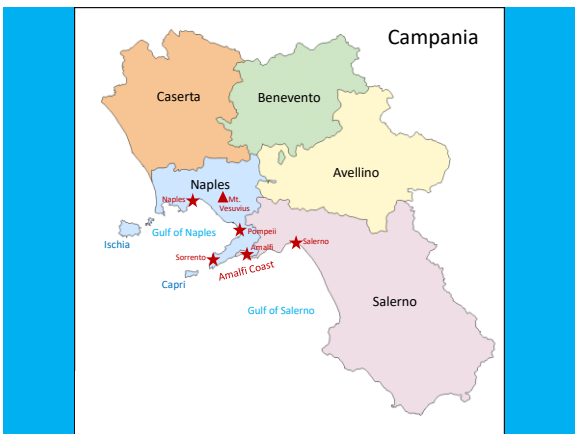


The Wine and Food of Naples

A Taste-along SWEbinar









CAMPANIA

- D.O.C.G.**
1. Taurasi
2. Aglianico del Taburno
10. Fiano di Avellino
12. Greco di Tufo

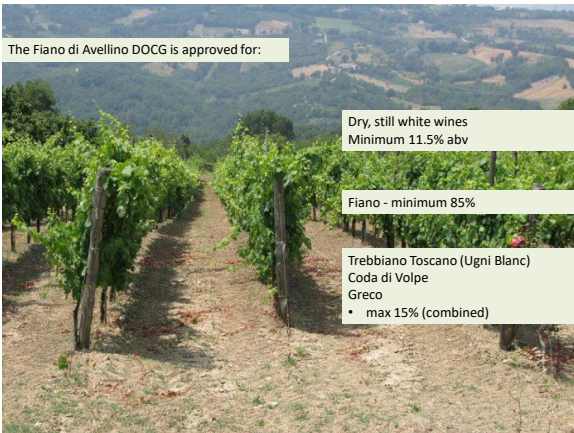
- D.O.C.**
3. Aversa
4. Campi Flegrei
5. Capri
6. Castel San Lorenzo
7. Cilento
8. Costa d'Amalfi
9. Falerno del Massico
11. Galliano
13. Ichia
14. Penisola Sorrentina
15. Sarnio
16. Vesuvio
17. Ispica
18. Falanghina del Sarnio
19. Casavecchia di Pontelatone

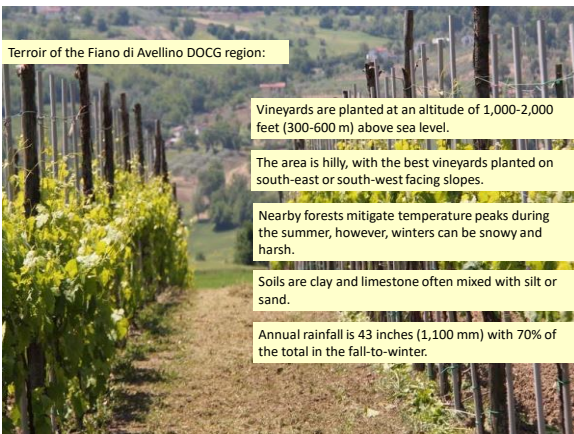


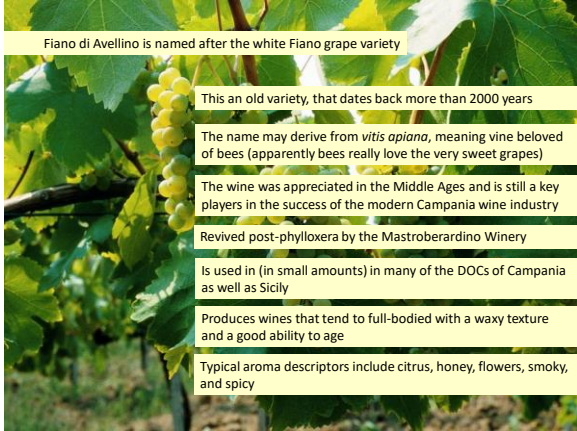
Map via Federdoc.com (Confederazione Nazionale dei Consorzi volontari per la tutela delle denominazioni dei vini italiani)









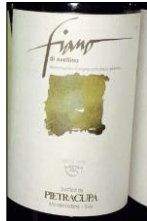


Fiano di Avellino is named after the white Fiano grape variety

- This an old variety, that dates back more than 2000 years
- The name may derive from *vitis apiana*, meaning vine beloved of bees (apparently bees really love the very sweet grapes)
- The wine was appreciated in the Middle Ages and is still a key players in the success of the modern Campania wine industry
- Revived post-phyloxera by the Mastroberardino Winery
- Is used in (in small amounts) in many of the DOCs of Campania as well as Sicily
- Produces wines that tend to full-bodied with a waxy texture and a good ability to age
- Typical aroma descriptors include citrus, honey, flowers, smoky, and spicy

Here are my tasting notes for
Fiano di Avellino DOCG:

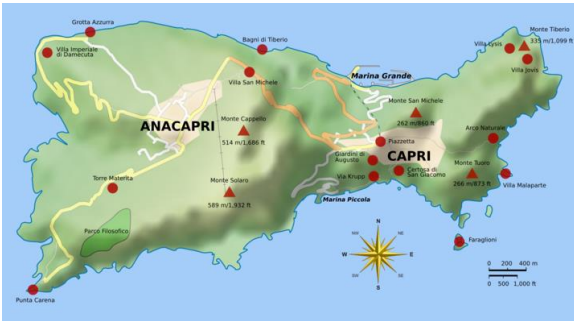
- Pietracupa Fiano di Avellino 2015
- 13% abv
- 100% Fiano
- Yellow/Yellow Green
- Honey aromas followed by apples, orange peel, jasmine, herbs, and minerals
- Crisp acidity, nicely balanced
- Medium-plus body and length



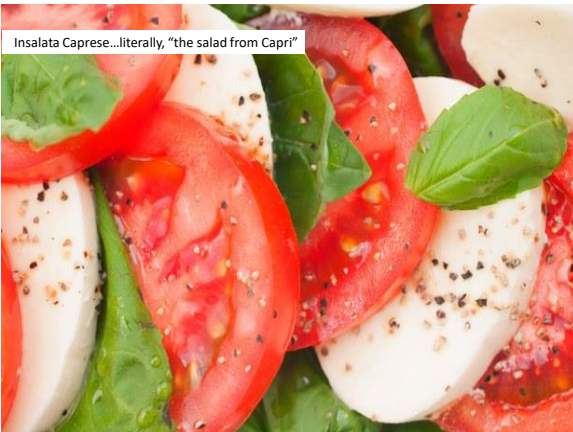
What are your tasting notes
for Fiano di Avellino DOCG?

The island of Capri





Insalata Caprese...literally, "the salad from Capri"





There is an island-wide Capri DOC...

White (bianco):
minimum of 80% (combined)
Falanghina and Greco

Red (rosso):
minimum 80% Piediroso



The Falanghina grape:

There are actually two "Falanghina" grapes—Falanghina Flegrea and Falanghina Beneventana (we are discussing Flegrea)

Believed to have been imported from Greece

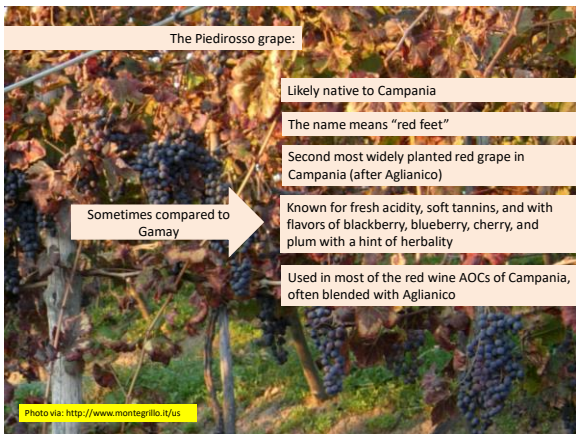
Now one of the leading grapes of Campania

Tends to high acidity with aromas of peaches, pears, apricots, almonds, and a bit of "leafiness" and "minerality"

Allowed in many of the white wine DOCs of Campania, and plays a leading role in the following:

- Capri DOC
- Campi Flegrei DOC
- Costa d'Amalfi DOC
- Falanghina del Sannio DOC
- Falerno del Massico DOC
- Galluccio DOC
- Penisola Sorrentina DOC

Photo via: <http://mucci.wine/blog/>



The Piediroso grape:

Likely native to Campania

The name means "red feet"

Second most widely planted red grape in Campania (after Aglianico)

Known for fresh acidity, soft tannins, and with flavors of blackberry, blueberry, cherry, and plum with a hint of herbality

Used in most of the red wine AOCs of Campania, often blended with Aglianico

Sometimes compared to Gamay

Photo via: <http://www.montegrillo.it/us>

Greco di Tufo DOCG







Greco di Tufo received its DOCG designation in 2003

Minimum 85% Greco

The remainder may be Coda di Volpe

Vineyards are planted at an altitude of 1,310 – 1,640 feet (450–500m) and enjoy abundant sunshine and the cooling effect of the elevation



The Greco grape:

Related to (but not the same as) Calabria's *Greco Bianco*

Believed to have arrived from Thessaly in Greece, in the first century BCE.

Grown throughout Campania, and in a few nearby (Lazio, Puglia, Molise, Tuscany)

Tends to produce wines with aromas of apricot, peach, citrus, and fresh herbs – with a hint of minerality.

Wines are generally medium-bodied, with good acidity, and well-balanced.

Here are my tasting notes for Greco di Tufo DOCG:

- Pietracupa Greco di Tufo 2015
- 13.5% abv
- 100% Greco
- Light, bright and intense straw yellow
- Aged 8 months in stainless steel
- Fruity, herbal, and spicy aromas of peach, nectarine, orange, sage, white pepper, and ginger.
- Medium body, good acidity, bright and savory flavor



What are your tasting notes for Greco di Tufo DOCG?

Naples





This pizza has protected status in the European Union.

It is Pizza Napoletana TSG (Traditional Status Guaranteed).



TSG?

- TSG (Traditional Status Guaranteed) is an EU designation
- Not tied to a specific geographic location
- The item is of a clearly defined "specific character"
- Raw material and/or production method is traditional





Round, with a raised rim, and a diameter not exceeding 35 cm (13.74 inches)

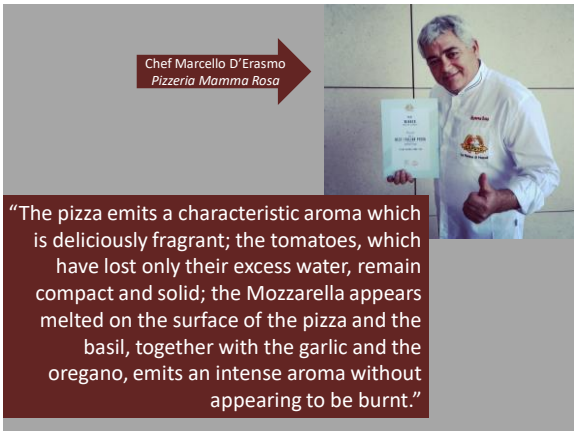
Dough made according to a specific recipe

Garnished only with Mozzarella, fresh basil, crushed and peeled San Marino tomatoes, extra virgin olive oil, & salt

Garnishes must be applied using a "spiralling motion"
Baked in a wood-fired pizza oven
Tender, elastic and easily foldable into four

Baked in a wood-fired pizza oven

Tender, elastic and easily foldable into four



Chef Marcello D'Erasmus
Pizzeria Mamma Rosa

"The pizza emits a characteristic aroma which is deliciously fragrant; the tomatoes, which have lost only their excess water, remain compact and solid; the Mozzarella appears melted on the surface of the pizza and the basil, together with the garlic and the oregano, emits an intense aroma without appearing to be burnt."



When in Naples, you might want to try one of these pizzerias:

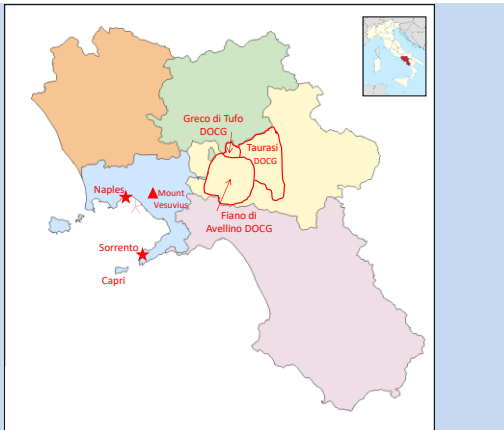
- L'Antica Pizzeria da Michele
- Pizzeria di Matteo
- Pizzeria Brandi
- Pizzeria Sorbillo
- Pizzeria d'è Figliole
- Pizzeria Dal Presidente
- Pizzeria Starita

And...there is an organization for the Americas to help certify pizza makers as creators of Vera Pizza Napoletana



Taurasi DOCG







The Taurasi DOCG:

DOC status in 1970/promoted to DOCG in 1993

Red wines only—Minimum 85% Aglianico

Minimum aging:

- 3 years total including 1 year in barrel
- (for riserva, 4 years total/18 months in barrel)



Taurasi

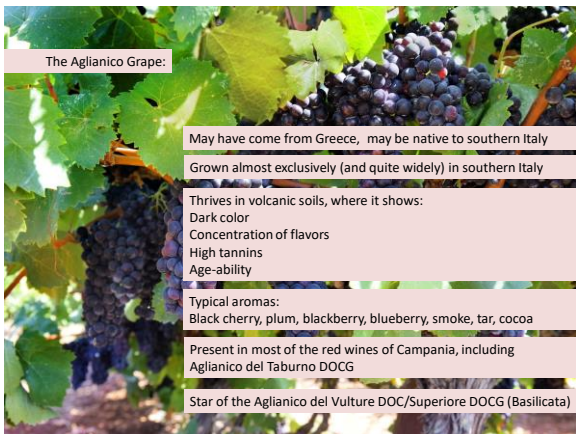
An elevated, hilly area of Avellino along the Calore River.

Vineyards planted at elevations of 1,300 feet (400 m) or higher—most are 2,100 feet (640 m)-plus.

Soils = Volcanic, Calcareous marls, limestone

The "legendary" 1968 Mastroberardino Taurasi is credited with the current popularity of Taurasi

Photo via: <http://www.lucianopignataro.it/>



The Aglianico Grape:

May have come from Greece, may be native to southern Italy

Grown almost exclusively (and quite widely) in southern Italy

Thrives in volcanic soils, where it shows:

- Dark color
- Concentration of flavors
- High tannins
- Age-ability

Typical aromas:

Black cherry, plum, blackberry, blueberry, smoke, tar, cocoa

Present in most of the red wines of Campania, including Aglianico del Taburno DOCG

Star of the Aglianico del Vulture DOC/Superiore DOCG (Basilicata)

Here are my tasting notes for Taurasi DOCG:

- Mastroberardino Radici Taurasi 2011
- 13.5% abv
- 100% Aglianico
- 2 years in oak (French/Slovenian)
- Deep ruby red
- Aromas and flavors - cherry, plum, strawberry, violet, blackberry, sweet spices
- Full-bodied, complex, long finish



What are your tasting notes for Taurasi DOCG?

Mt. Vesuvius



The Vesuvio DOC is approved for many styles of wine...

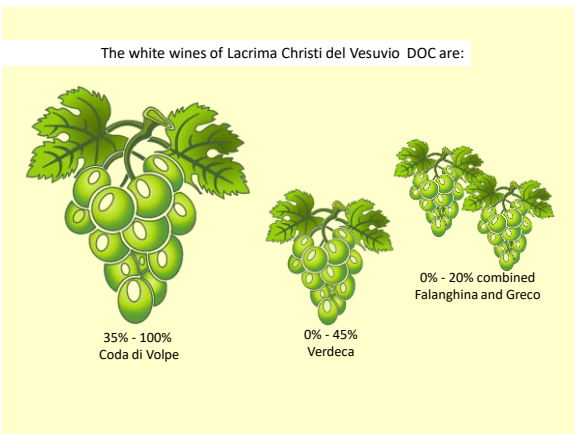
Including bianco, rosato, and rosso – but is most famous for Lacrima Christi (also made in a range of styles, including sparkling and liquoroso/fortified)



In order to be labeled as Lacrima Christi, the wine must have a higher abv% than required for other Vesuvio DOC wines



The white wines of Lacrima Christi del Vesuvio DOC are:



The red wines of Lacrima Christi del Vesuvio DOC are:



50% - 100%
Piedirosso



0% - 30%
Sciascinoso



0% - 20%
Aglianico



Sorrento







Sorrento lemons are protected by an *Indicazione Geografica Protetta (IGP)* designation (and their own *Consorzio*)

According to the statute, *Limone di Sorrento IGP*:

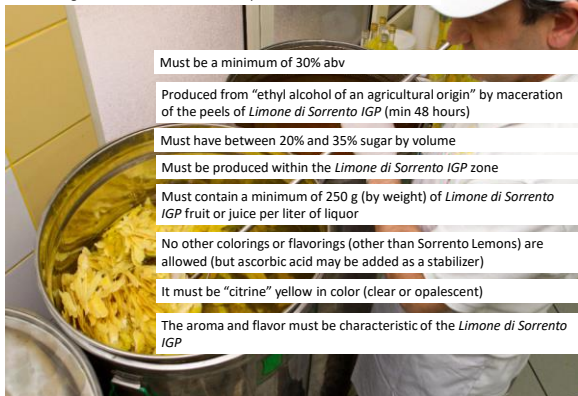


- Are a "local ecotype" of the common lemon, aka Lemon of Massa, "Massese" or "Oval of Sorrento"
- Are cultivated in the Sorrento Peninsula (Massa Lubrense, Meta, Piano di Sorrento, Sant'Agnello, Sorrento, Vico Equense, or Capri Districts)
- Are elliptical in shape with medium-large dimensions (weight not less than 85 grams [3 ounces])
- Have a medium-thick peel and a citrine yellow color (for more than 50% of its surface)
- Are rich in essential oils that they make it very fragrant. The straw-colored yellow pulp is very juicy and the juice, characterized by an elevated acidity, is rich in vitamin C and mineral salts.

The EU also recognizes *Liquore di Limone di Sorrento* as an IGP



According to the technical standards, *Liquore di Limone di Sorrento PGI*:



- Must be a minimum of 30% abv
- Produced from "ethyl alcohol of an agricultural origin" by maceration of the peels of *Limone di Sorrento IGP* (min 48 hours)
- Must have between 20% and 35% sugar by volume
- Must be produced within the *Limone di Sorrento IGP* zone
- Must contain a minimum of 250 g (by weight) of *Limone di Sorrento IGP* fruit or juice per liter of liquor
- No other colorings or flavorings (other than Sorrento Lemons) are allowed (but ascorbic acid may be added as a stabilizer)
- It must be "citrine" yellow in color (clear or opalescent)
- The aroma and flavor must be characteristic of the *Limone di Sorrento IGP*



As a recap, in this session we discussed:

Wines:

- Fiano di Avellino DOCG
- Capri DOC
- Greco di Tufo DOCG
- Tarusi DOCG
- Vesuvio DOC/
- Lacrima Christi del Vesuvio DOC

Grapes:

- Fiano
- Falanghina
- Greco
- Aglianico
- Coda di Volpe
- Verdeca
- Sciascinoso

Foods:

- Insalata Caprese
- Pizza Napoletana TSG
- Limone di Sorrento IGP
- (Liquore di Limone di Sorrento IGP)

Thank you for joining us!

Sources:

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