



Dive Into the Exciting Wines Of Campania
Society of Wine Educators Conference
August 15th, 2019
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Vigneto Communications

Neapolitan Songs:

1. O Sole Mio: <https://www.youtube.com/watch?v=eQSNVBLTXYY>

2. Ti Voglio Bene Assai:

<https://www.youtube.com/watch?v=tRGuFM4DR2Y>

3. Funiculì

Funiculà: <https://www.youtube.com/watch?v=yTSAZAHiOa8&list=RDt0BpwCIEdIE&index=4>

4. Torna A Surriento:

<https://www.youtube.com/watch?v=t0BpwCIEdIE>





CAMPANIA

Campania

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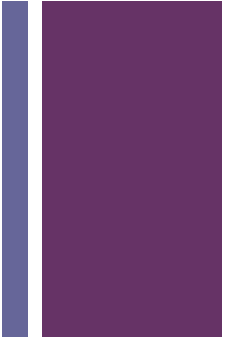
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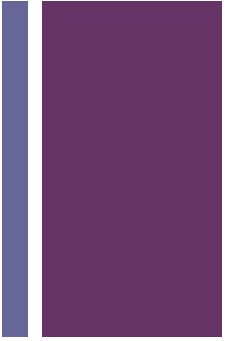
+ Fun Facts: Campania in Numbers

- Between 8th to 10th position in terms of Italian wine producing regions
- 46% White Wines, 54% Red Wines
- 40,000 Ha of vineyards
- Five provinces: Benevento, Salerno, Caserta, Avellino, Napoli
- First Campania DOC in 1966 (Law started in 1963) was Ischia, 1970 Greco and Taurasi
- 20 DOCs
- 4 DOCGS – Aglianico del Taburno, Greco di Tufo, Fiano d'Avellino, Taurasi



+ A Very Brief Look At History:

- 12th Cent BC Traces of Viticulture Etruscans & Greeks found when they arrived
- Roman Empire, Campania Wines were the most famous
- Famous in Latin Literature
- Middle Ages marked decline
- 10th Century rise of Feudalism brought back wines
- Phylloxera again tested region



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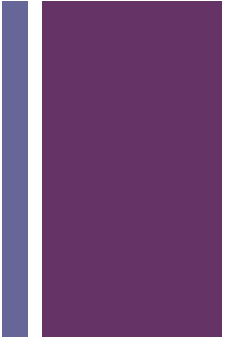
Geography:

- 35% Mountainous
- 51% Hilly, bathed by Tyrrhenian sea
- 14% Flat lands



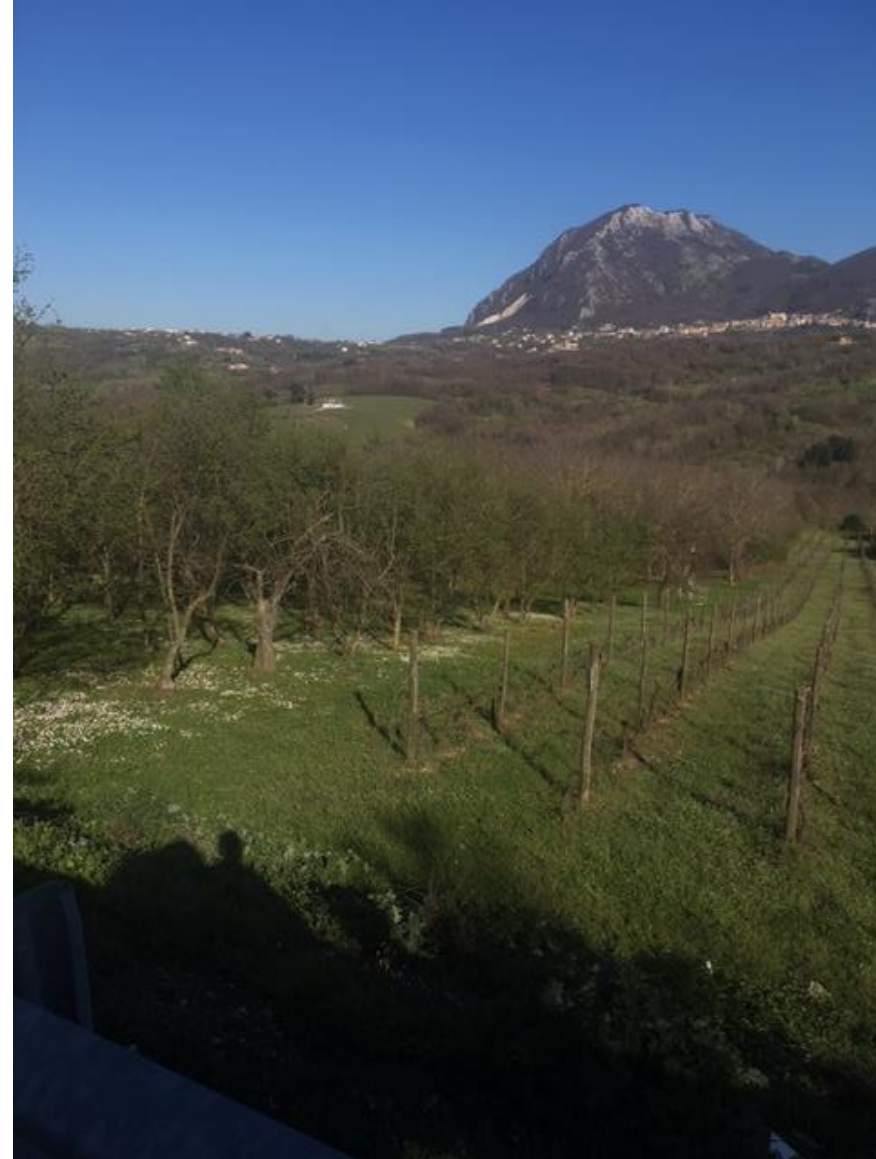
+ Volcanic & Calcareous Soils:

- Volcanic islands – Capri, Ischia, Procida, Vivara, Nisida.
- Roccamonfina – inactive volcano
- Vesuvius
- Campi Flegree
- Fertile alluvial soils in lowlands



+ Soils:

- Pre-Appennines – Monte Lattari – Limestone – Sorrentine Peninsula, Amalfi and Cilento.
- Aventine hills near Avellino are schist and clay, limestone

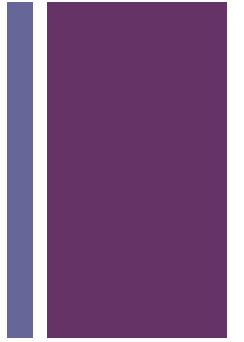
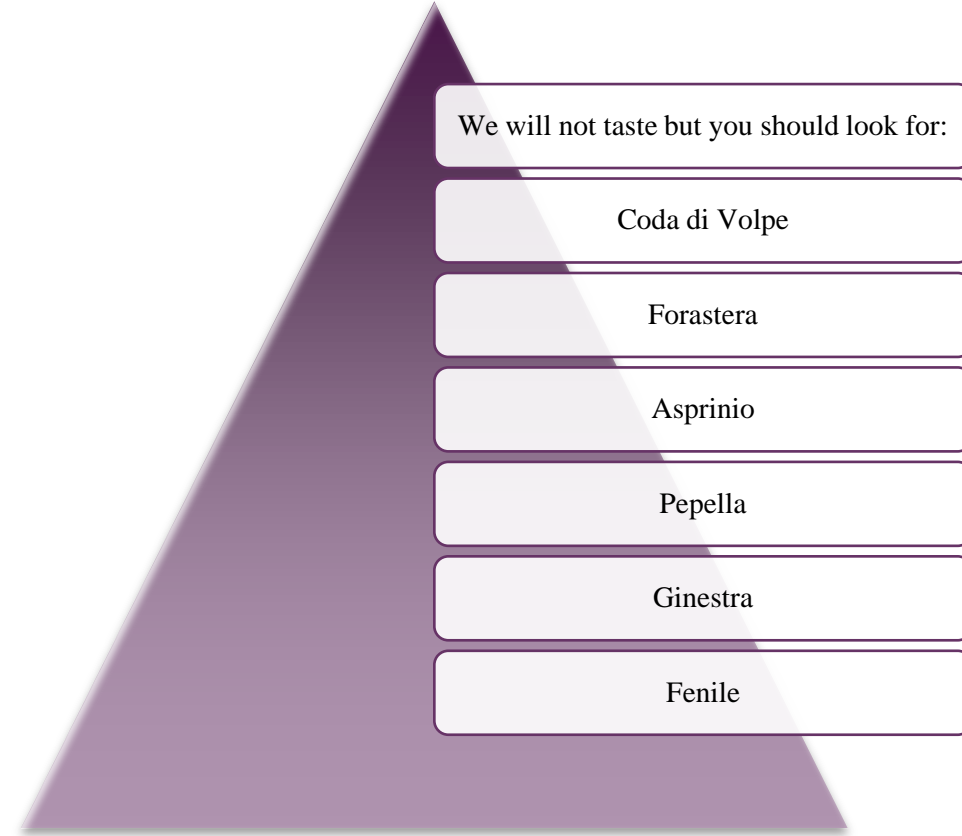
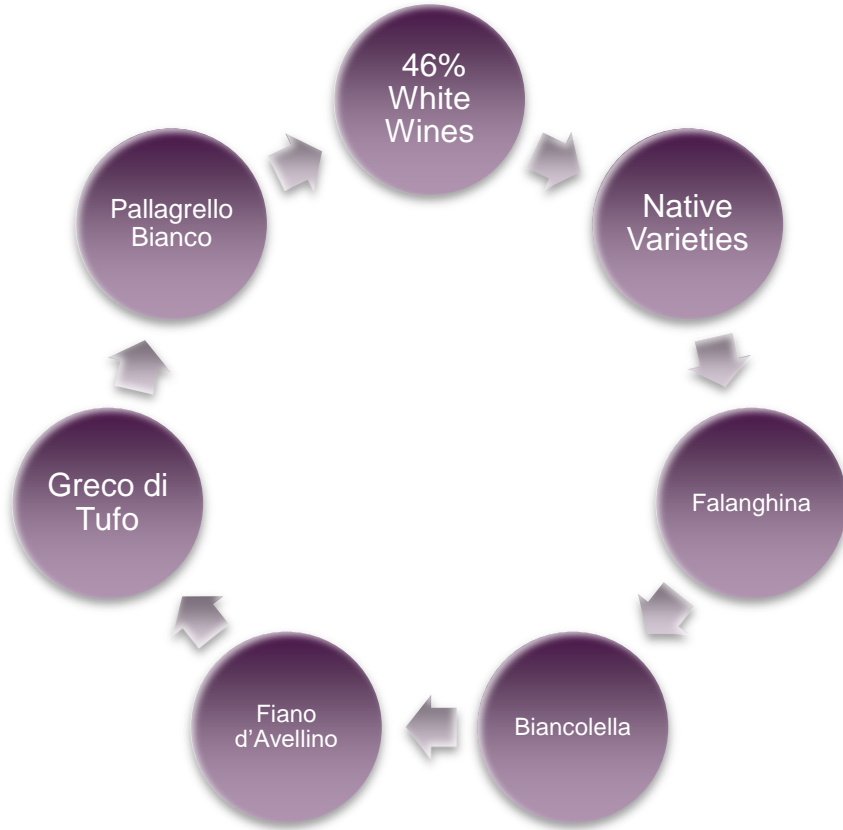


+ Climate:

- Temperate & mild in winter with hot, dry summers on coast
- In Irpinia more continental weather, more rain

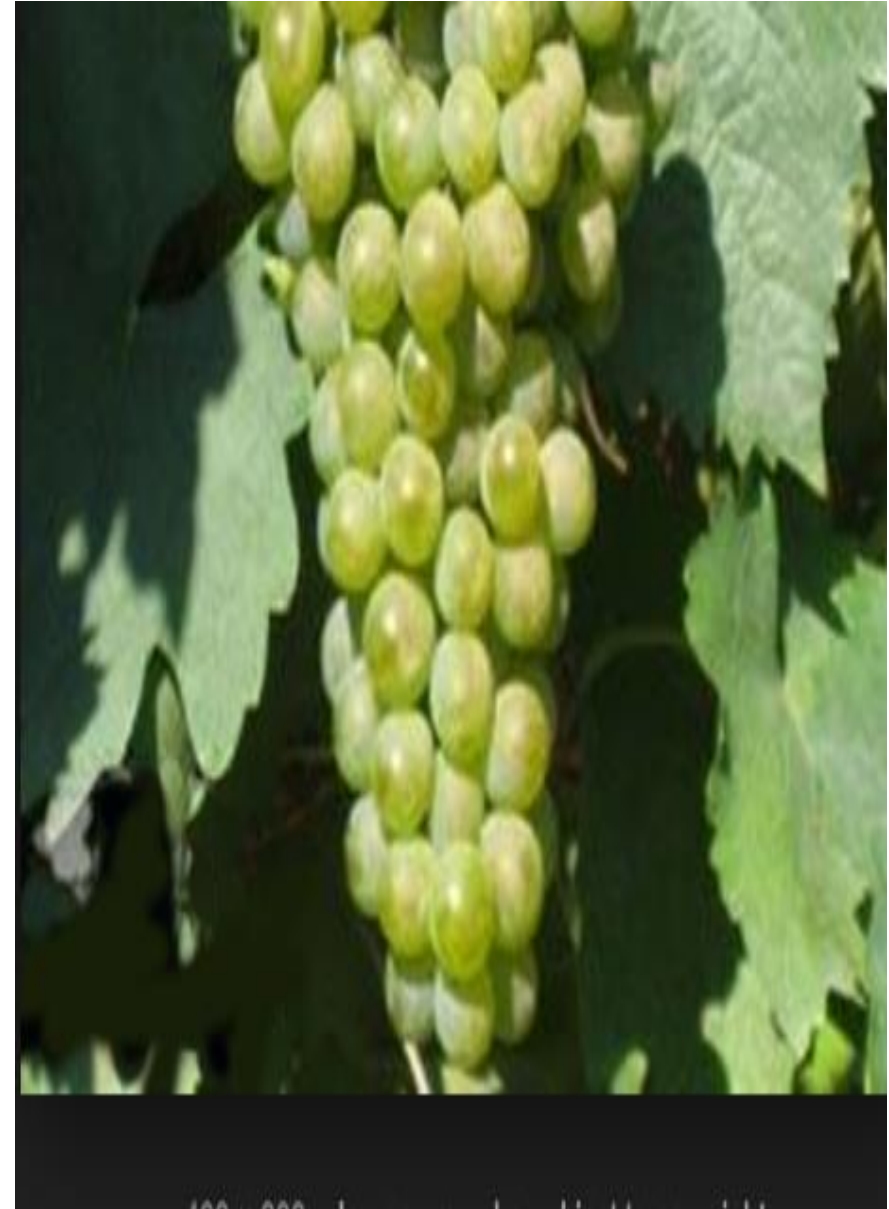


+ Grape Varieties



+ Falanghina

- Falanghina is thought to be of Greek origin and was first mentioned in 1825
- Falanghina Beneventana and Falanghina Flegrea. Falanghina likes volcanic soils and enjoys the warm breeze that one finds in Campania.
- In the past this vine was attached to spikes which were also called Falanghe
- In 1979, Leonardo Mustilli bottled the first single-variety Falanghina in Campania. Went from just 75 hectares of vines at that time to 1,100 hectares in 2015.



+ Falanghina – Straddles Two Provinces – Benevento and Avellino



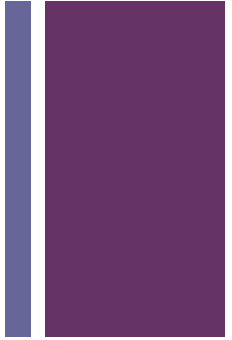
Benevento:

+ Falanghina del Sannio – Terre Stregate Svelato 2018

- White fruit (Apple, Pineapple), fresh flowers, nice acidity with a hint of sweetness. Long length and quite persistent on the palate.
- The wine is grown on the Guardiesi Hills at 400-450 meters above sea level in chalky clay, that is rich in calcium. 25 HA
- 4-6 months on the lees
- Alcohol: 14%
- SRP: \$19
- Importer: Artisanal Cellars



+
Benevento: Falanghina del Taburno DOC



+ Benevento: Falanghina del Taburno DOC Masseria Frattasi Bonea 2018

- Winery started in 1779 Clemente Family
- 380 meters above sea level, 45 year old vines
- Clay, Calcium, Volcanic soils
- Soft pressing and temperature controlled fermentation, Partial malolactic fermentation
- Aged in stainless steel for three months and then rest in the bottle.
- Organic farming
- Alcohol: 13.5%
- SRP: \$23
- Importer: Enotria





Grape Variety: Biancolella

- Grown on Ischia
- Often blended with Forastera
- Dry white wines that are light, acidic, and fruit forward with a nutty finish.
- It is used as a primary grape variety or blended with other white wine grapes.
- Biancolella prefers not very fertile soil, loose, of volcanic origin, but can also be cultivated on clayey and compact soils.



+ Province of Salerno: Costa d'Amalfi DOC

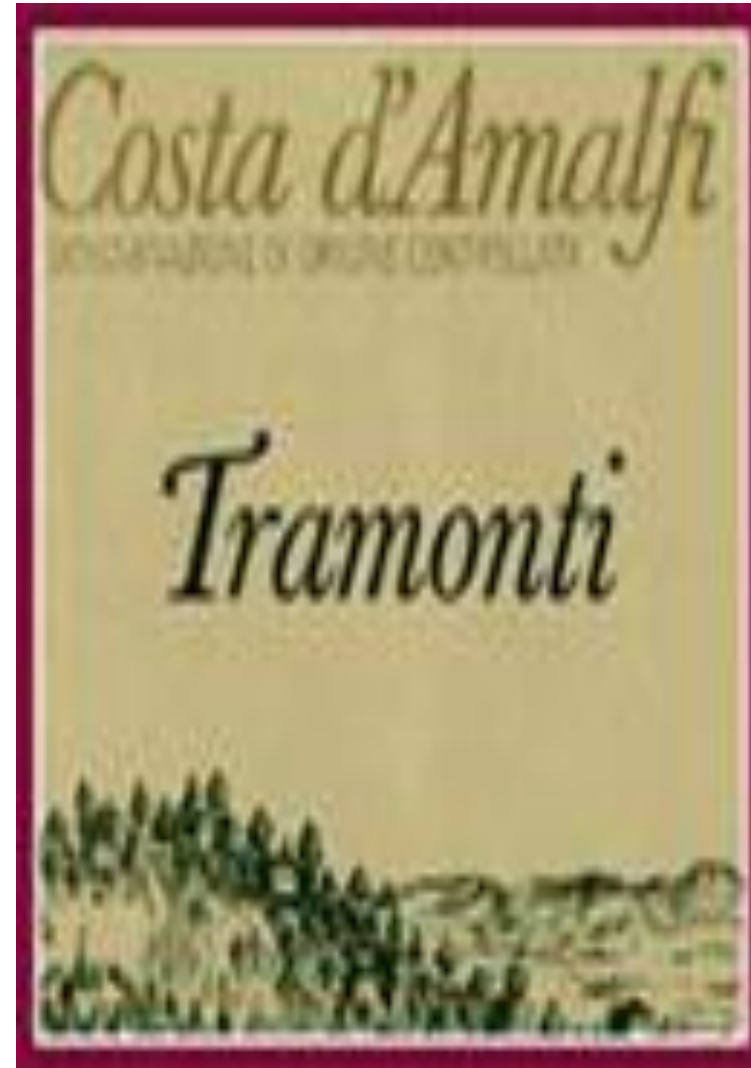
- Introduced in August 1995, it covers red, white and rosé wines produced along the famous **Amalfi Coast**
- Sorrentino Peninsula
- Hand harvesting on steep terraces
- Sheer Dramatic landscapes
- Three Amalfi Coast villages have been singled out in the DOC: Furore, Ravello, and Tramonti.



Costa d'Amalfi DOC Tramonti 2018 Giuseppe Apicella

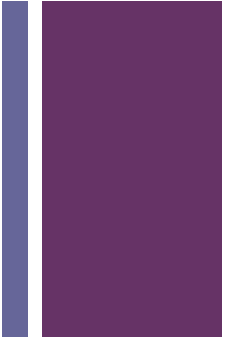
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- 60% Falanghina (Biancazita) 40% Biancolella (Biancatenera) I
- First wine in 1977, made 3000 bottles
- 7 Ha family winery run by Giuseppe, his wife and his children Fiorina and Prisco,
- 300-600 meters asl on Tuff soils
- Un-grafted vines grown with Pergola trellising system
- Today make 50,000 bottles
- SRP: \$11
- Importer: Wine Emporium



Salerno: Costa D'Amalfi Bianco Furore 2018

- Furore Bianco was made from 40% Biancolella and 60% Falanghina made by Andrea Ferraioli and his wife, Marisa Cuomo. They took it over in 1980s
- 500 meters asl, Dolomitic-limestone rock
- Hand-picked grapes are brought into the cellar whole and, after being de-stemmed and crushed they undergo soft pressing.
- Selected yeasts, 4 months in stainless steel tanks
- SRP \$33
- Importer: Panebianco

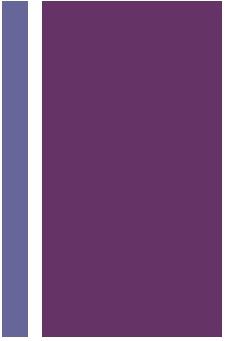


+ Reggia di Caserta – Italian Versailles





Principal White Indigenous Varieties Tasted Today



- Biancolella
- Falanghina
- Fiano d'Avellino
- Greco di Tufo
- Pallagrello Bianco

+ Pallagrello Bianco

- Rediscovered in the 1990s by Italian vine grower and former lawyer Peppe Mancini
- In the 18th Century, when the royal House of Bourbon ruled Naples and Sicily, Pallagrello Bianco became a favorite of King Ferdinand IV.
- Pallagrello Bianco vines produce small bunches of small berries.
- The grapes are high in sugar and low in acid.
- Soft, with a wide range of aromas, from peach and apricot though to honey, wax.



+ Caserta: Pallagrello Bianco Caiati

- 1990s Alois began making wine in the foothills of the Caiatini Mountains in the province of Caserta
- Rocky outcrops made up of tuff, from an ancient violent volcanic eruption
- Campanian Grey Tuff, also known as Campanian Ignimbrite, is rich in various minerals.
- 280 meters asl, 35 ha and 350,000 bottles,
- Fermentation: on the lees for 30 days and malolactic in stainless Steel Tanks
- Aging: 4 months in bottle
- SRP \$21
- Importer: Soilair Selection



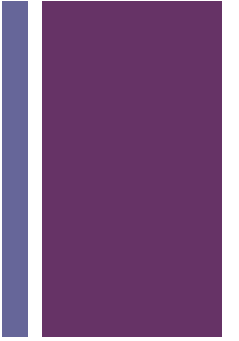
+ Province of Avellino: Irpinia

- Rolling Green Hills & Mountains
- More Continental Climate
- 3 of 4 DOCG Wines
- Great combination of high altitude slopes, volcanic soils, lime/clay, long growing season and diurnal temperature variations.
- Historic producers Antonio Mastroberardino and Feudi di San Gregorio, among others
- Irpinia had separate Pavilion at Vinitaly, made their own “circle”



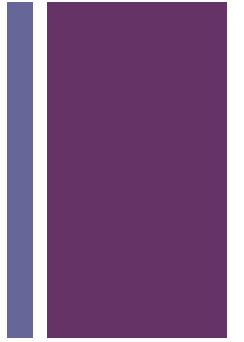
+ Fiano d'Avellino DOCG

- Fiano is one of the oldest native and famous grapes in Campania, whose origins are traced back even to the time of the Phoenicians.
- Columella and Pliny the Elder in his “Naturalis Historia” wrote of grapes “apiana”, so sweet as to attract bees, hence the name would presumably derived
- Saved by Mastroberardino from extinction in 1945
- Maybe from town called Lapio or Appiano
- One of Italy's great whites which can age
- Late ripener, thick skin helps prevent against rot in rainy area such as Avellino
- Likes heavy clay soil and volcanic soil



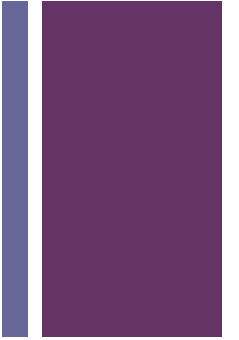
+ Donnachiara Fiano d'Avellino DOCG 2017

- Third generation run by Ilaria Petitto near town of Montefalcione, ancient Etruscan town
- Modern producer, started in 2005,
- 560 meters asl, position between chestnut, oak and juniper woods that alternate with olive trees, vines and fruit trees.
- Riccardo Cotarella consultant
- Soft crushing grapes with static decantation. Fermentation at 57-60°F in steel vats for 15 days. Malolactic fermentation is not done.
- SRP \$19
- Importer: Michelangelo Imports



+ Greco di Tufo DOCG

- Another fabulous white from Campania that can age made from Greco variety
- Considered to have landed near the area around Vesuvio in Campania.
- It produces lovely white wines with a golden color, good acidity and astringency
- It is grown in different parts of Campania including Avellino, Benevento, Napoli, and Salerno as well as in Puglia and in Tuscany
- Ripens late, sensitive grape to some diseases
- Elegant, mineral driven wines in Tufo area



+ Irpinia – Petillia Greco di Tufo

- Petilia is a family-run winery owned by Teresa and Roberto Bruno. Agricultural farm sold grapes since in the mid 1980s
- 1999 bottled their own wine, starting with Greco di Tufo
- 20 Ha
- 500 meters asl
- Roberto is wine-maker
- Teresa and Roberto Bruno are committed to quality viticulture and minimally intrusive winemaking
- Unoaked white wines
- Minimal interventionists
- SRP \$16
- Importer: Selected Estates



+ Major Red Grapes



Aglianico

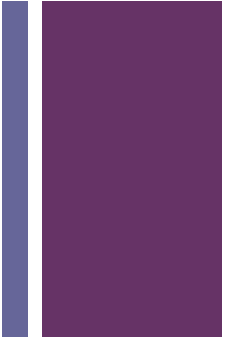
Piedirosso

Sciascinoso

+ Piedirosso



- Second most planted red grape variety
- Province of Naples
- Name refers to red stalks
- Not a lot of anthocyanins
- Often blended with Aglianico to which it brings freshness
- Sometimes monovarietal wine



+ Naples



+ Naples

"FEDERICIANO" PIEDIROSSO BENEVENTANO IGP 2016

- Cantina Bosco Sant'Agnese, family winery
- 100% Piedirosso, 380 meters asl
- Clay soils, Organic grapes
- Chestnut barrels until end of fermentation, 6 months in the bottle, Just 2000 bottles of this wine
- SRP \$35
- Importer: Tradizione Imports





Aglianico – Noble Grape of South



- Three main biotypes – Taurasi, Vulture, Taburno
- Taurasi has smallest berries and is least vigorous
- Taurasi is most floral
- Taburno biggest bunches, ripens earlier, more acid
- Vulture most mineral , darkest fruit
- Thick skinned variety, good for late ripening grape, long hang time
- Does well at higher elevation , volcanic soils





Province of Caserta: Terre di Lavoro Roccamonfina IGP 2015

- Galardi family winery, 25 ha, make one wine of Aglianico 80% and Piediroso 20%
- Located on volcanic slopes in northwestern Campania, vineyards are nestled among chestnut groves, benefit from sea breezes.
- Terra di Lavoro means “land of work” shows historical roots, & references difficult volcanic soils leads to low yields.
- Stainless steel fermentation with pumpovers, malolactic. Ages in barrique, 70% new French oak, 20% second use. Ages in barrel for 12 months + 10 months in bottle before release. Riccardo Cotarella enologist, 35,000 bottles
- SRP \$51
- Importer: Winebow





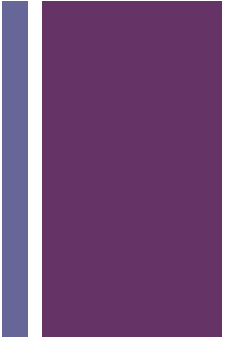
Province of Benevento: Aglianico IGP 2015 Masseria Frattasi

- Masseria Frattasi, 1700s Clemente family winery foot of Taburno mountain, clay & limestone soils
- 100% Aglianico
- The Kapnios is a wine obtained with the practice of drying grapes. The Greek name capnios comes from smoked. Already present in Campania three millennia ago. The drying of the grapes in the sun produces the smoky flavor, hence the Greek name
- Withering in open-air fruit tree. Aging in French oak barriques, first passage, for 18 months and long aging in bottle.
- SRP \$ 67
- Importer: Enotria



+ Alto-Casertano:Falerno del Massico Rosso DOP 2014 Villa Matilde

- 80% Aglianico and 20% Piediroso from San Castrese and Parco Nuovo estates, on the slopes of Roccamonfina, between inactive Volcano and the sea. Complex soils, a mixture of volcano-derived minerals, and briny, marine influence from the sea.
- Climate is favored by the looming mountain chain that protects the vineyards from harsh winds and cold
- Daily pumping over and racking at the end of alcoholic and malolactic fermentations, 50% of the wine is aged in Allier barriques and the remaining 50% ages in traditional Slavonian oak barrels for a period of 10-12 months.
- SRP \$19
- Importer: Kobrand



+ Irpinia: Taurasi DOCG 2013 Feudi di San Gregorio

- 100% Aglianico, Feudi di San Gregorio was established in 1986 in Sorbo Serpico, a tiny village in Campania's Irpinia region, near Mount Vesuvius, by the Capaldo and Ercolino families from Irpinia.
- 15-20 year old vines that are grown between 1,000 – 1,600 ft above sea level with southern and southwestern exposures.
- Ash and fallen pumice, and the surface and deep layers are silty sand. Manual harvesting, must macerates and ferments in stainless steel at a controlled temperature of 79 F. Malolactic fermentation in wood. 36 months min. The wine is aged for 22 months in medium-toasted French barriques, and then 14 months in bottle
- Pierpaolo Sirch Consultant
- SRP \$28
- Importer:Terlato

