



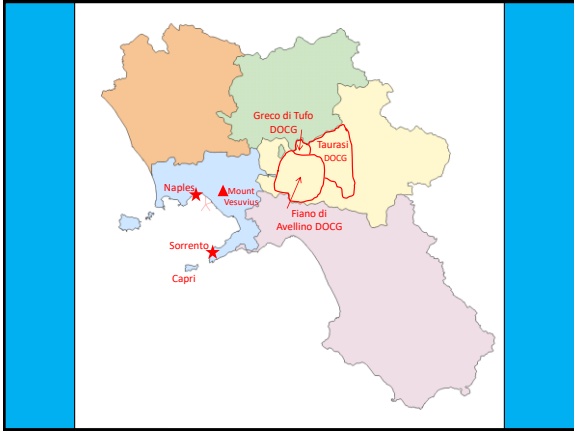
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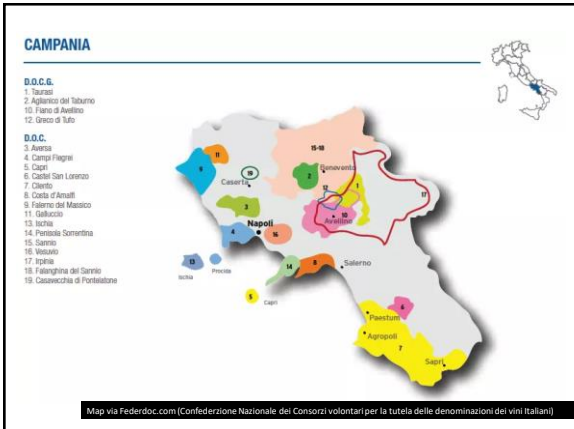
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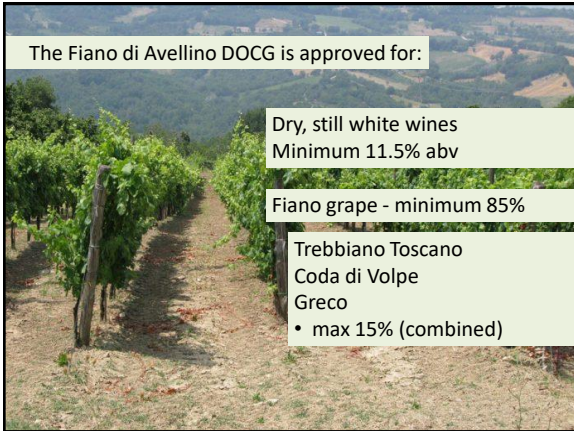
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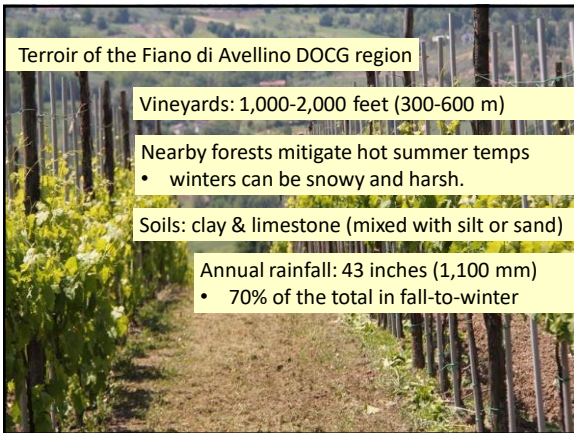
The Fiano di Avellino DOCG is approved for:

Dry, still white wines
Minimum 11.5% abv

Fiano grape - minimum 85%

Trebbiano Toscano
Coda di Volpe
Greco
• max 15% (combined)

7



Terroir of the Fiano di Avellino DOCG region

Vineyards: 1,000-2,000 feet (300-600 m)

Nearby forests mitigate hot summer temps
• winters can be snowy and harsh.

Soils: clay & limestone (mixed with silt or sand)

Annual rainfall: 43 inches (1,100 mm)
• 70% of the total in fall-to-winter

8



The namesake: Fiano grape variety

An old variety—dates back more than 2000 years

Perhaps: was the grape used in the Roman wine *vitis apiana*, meaning “vine beloved of bees”

Was appreciated in the Middle Ages; remains key to the success of the modern wine industry of Campania

Revived post-phylloxera by Mastroberardino Winery

9



The wines of Fiano

Used in (in small amounts) in many of the DOCs of Campania & Sicily

Typical aromas:

- citrus, honey, flowers, smoky, spicy

Wines tend to be:

- full-bodied
- waxy in texture
- Well-suited for aging

10


Here are my tasting notes for Pietracupa Fiano di Avellino DOCG 2017:

- 13% abv
- 100% Fiano
- Aromas:
 - Fruit: Green apple, yellow pear, orange peel
 - Other: Honey, floral (jasmine, orange blossom), herbs, and minerals
- On the palate:
 - Crisp acidity, nicely balanced, medium-plus body, excellent length, hint of bitterness on the finish



11

The Island of Capri



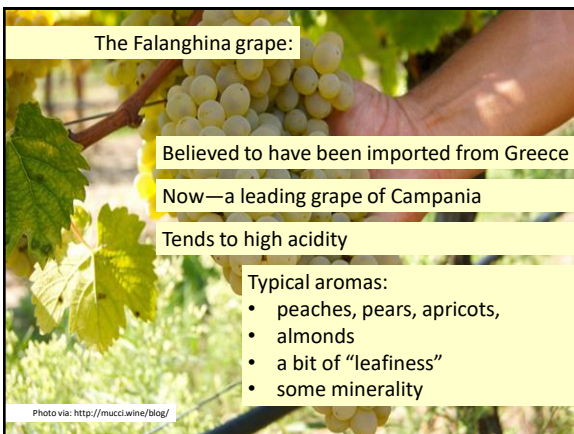
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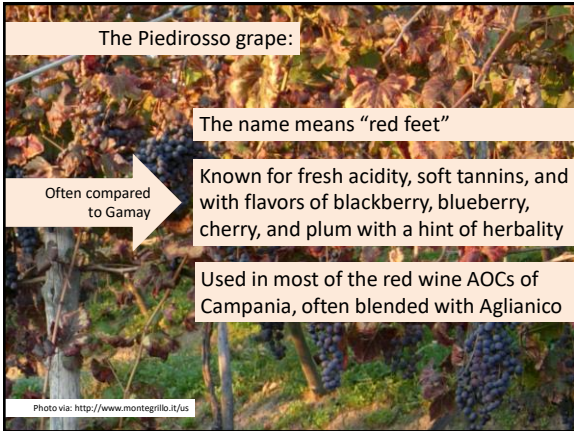
13



14



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19


Here are my tasting notes for Pietracupa Greco di Tufo DOCG 2018:

- 13.5% abv
- 100% Greco
- Aged 8 months in stainless steel
- Aromas:
 - Fruit: Peach, nectarine, citrus (orange, lemon, lime)
 - Other: Herbal (fresh sage), almond, white pepper, mineral/chalk
- On the palate:
 - Medium body, good acidity, bright and savory flavor, excellent length, fruity finish



20

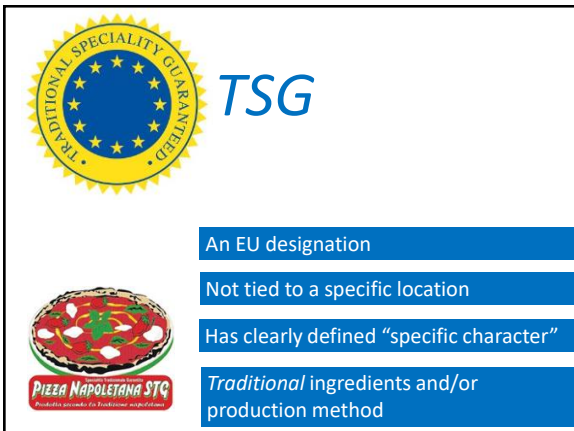
The City of Naples



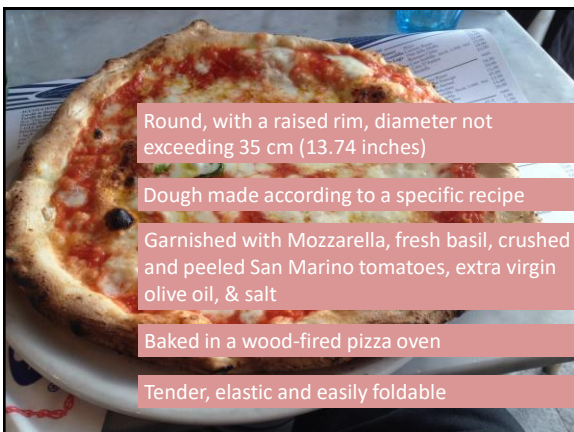
21



22




23



24

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 garlic, oregano and basil emits an intense aroma without appearing to be burnt."

25

When in Naples, you might want to try...



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

26

The organization for the Americas to certify pizza makers as creators of Vera Pizza Napoletana



ASSOCIAZIONE
 VERACE
 PIZZERIA
 NAPOLETANA

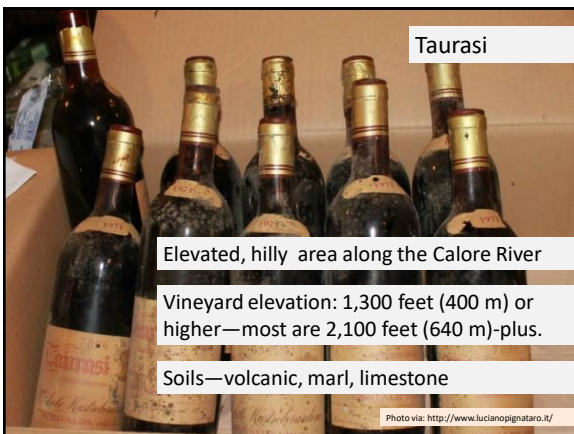
27



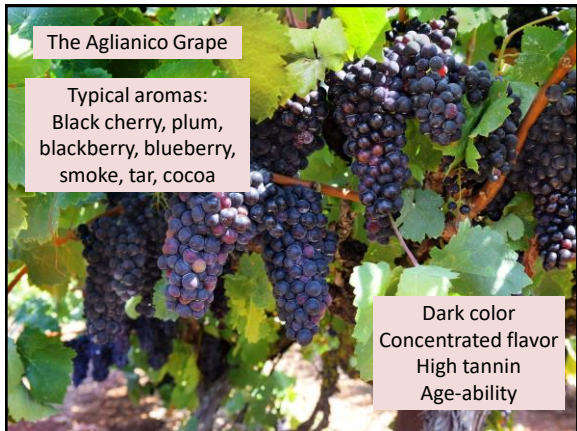
28



29



30



The Aglianico Grape

Typical aromas:
Black cherry, plum,
blackberry, blueberry,
smoke, tar, cocoa

Dark color
Concentrated flavor
High tannin
Age-ability

31


Here are my tasting notes for Mastroberardino Radici Taurasi DCG 2015:

- 13.5% abv
- 100% Aglianico
- 2 years in oak (French/Slovenian) + 2 years in bottle
- Deep ruby red
- Aromas:
 - Fruit: Cherry, plum, strawberry, blackberry
 - Other: Violet, sweet spices
- Palate:
 - Full-bodied, complex, long finish



32

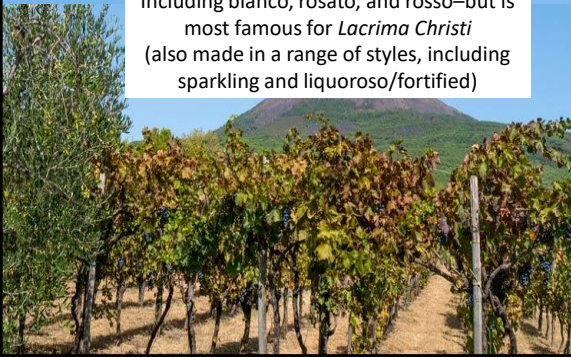
Mt. Vesuvius



33

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)



34

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



35

Lacrima Christi del Vesuvio DOC— White Wines



35% - 100%
Coda di Volpe



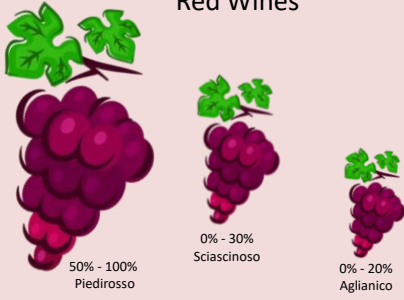
0% - 45%
Verdeca



0% - 20% combined
Falanghina and Greco

36

Lacrima Christi del Vesuvio DOC—
Red Wines



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38

Sorrento



39



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41



42

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



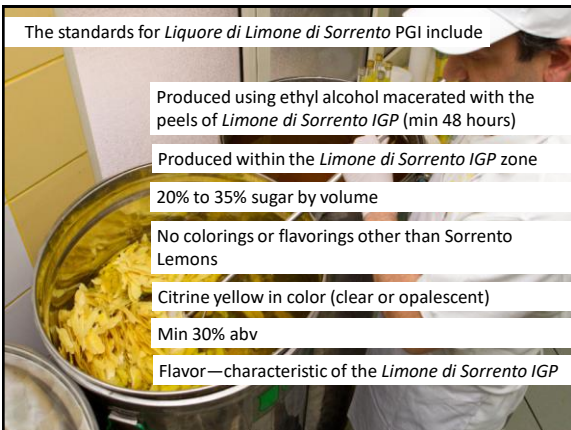
43

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



44

The standards for *Liquore di Limone di Sorrento* PGI include



45

As a recap, in this session we discussed:

<p>Wine:</p> <ul style="list-style-type: none"> Fiano di Avellino DOCG Capri DOC Greco di Tufo DOCG Tarusi DOCG Vesuvio DOC/ Lacrima Christi del Vesuvio DOC 	<p>Grapes:</p> <ul style="list-style-type: none"> Fiano Falanghina Greco Aglianico Coda di Volpe Verdeca Sciascinoso
<p>Food:</p> <ul style="list-style-type: none"> Insalata Caprese Pizza Napoletana TSG Limone di Sorrento IGP 	<p>Spirits:</p> <ul style="list-style-type: none"> Liquore di Limone di Sorrento IGP

46

Thank you for joining us!

Sources:

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47