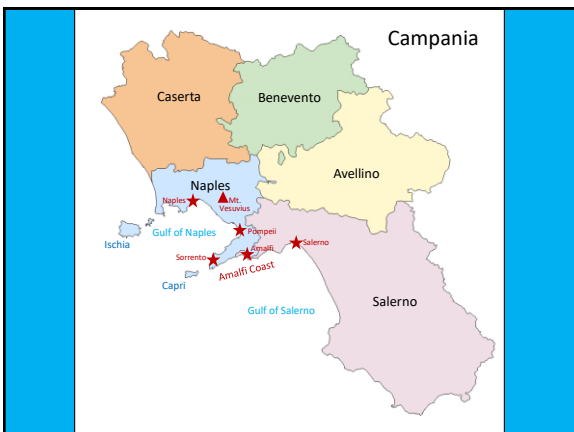




1



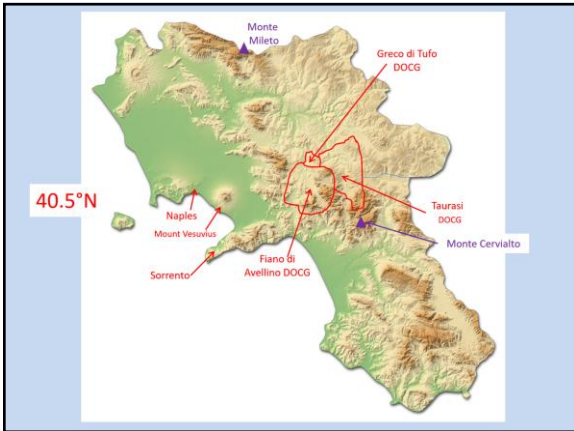
2



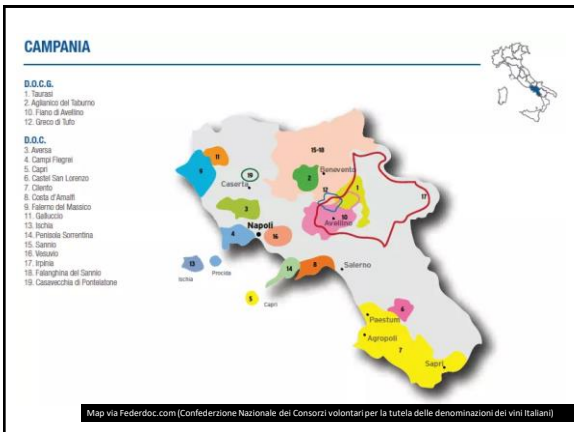
3



4



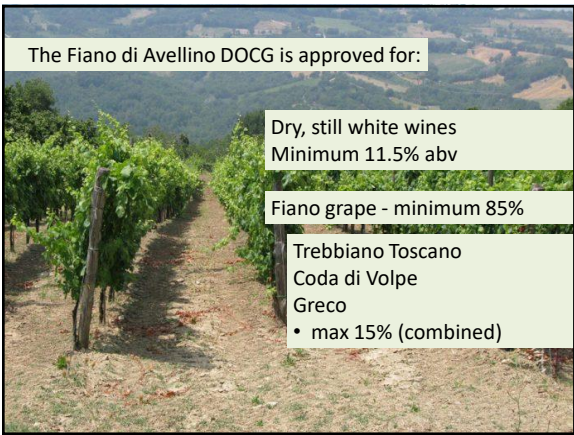
5



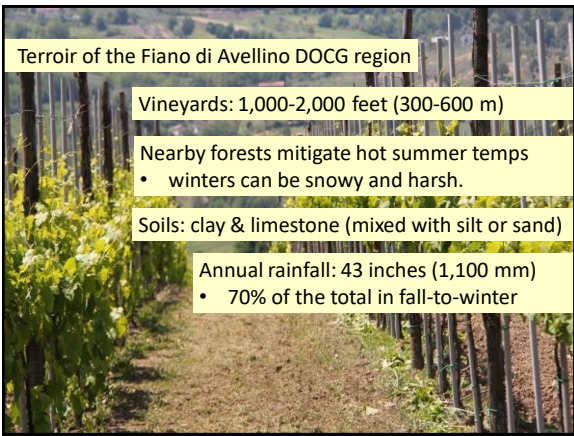
6



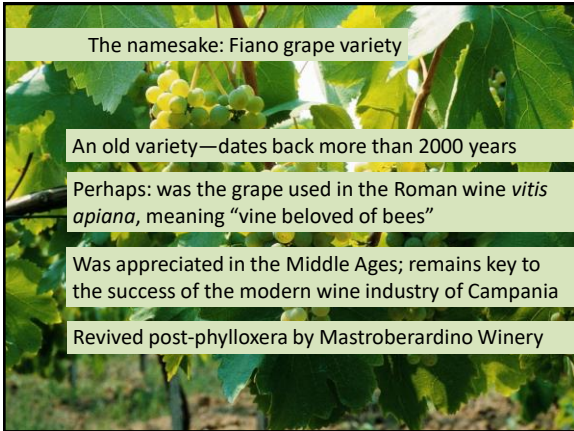
7



8



9



10



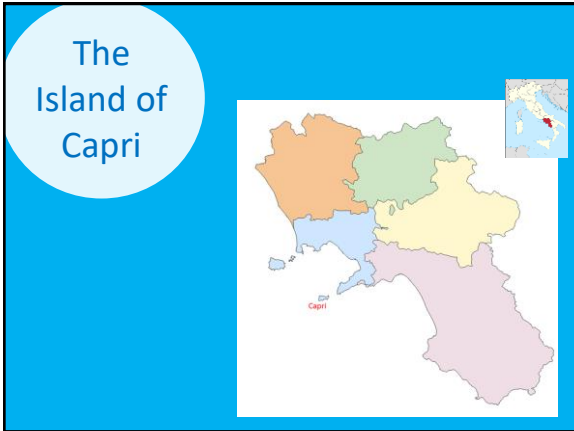
11

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



12



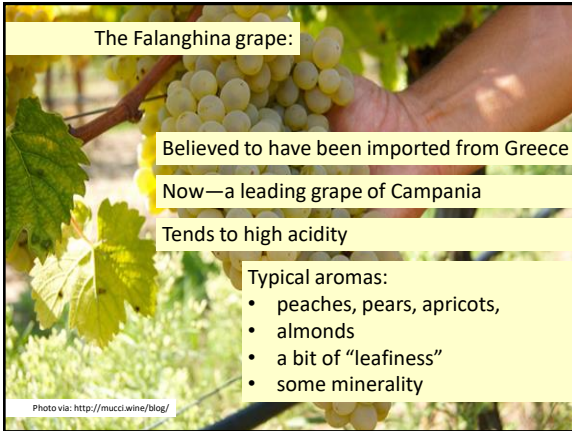
13



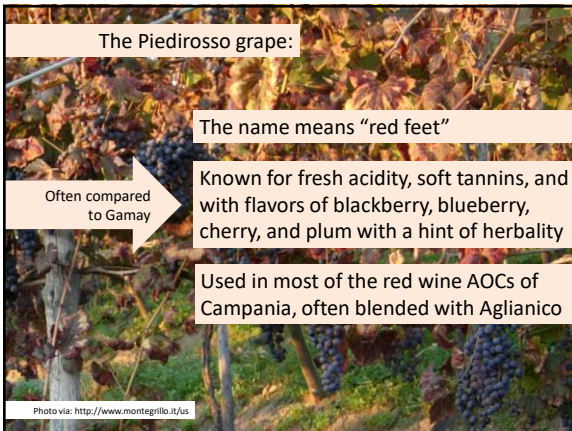
14



15



16



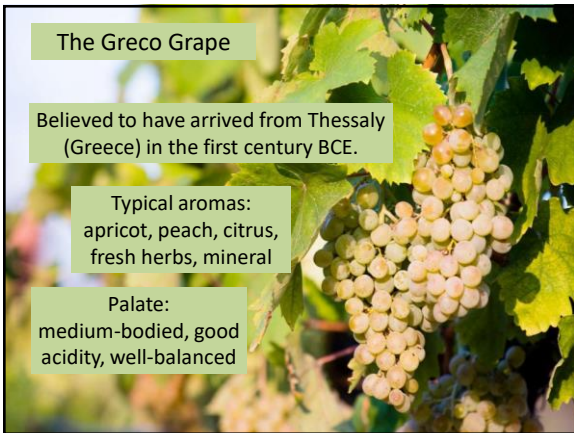
17



18




19



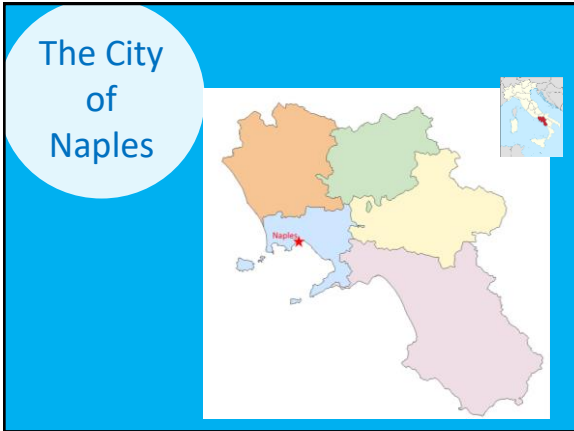
20

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



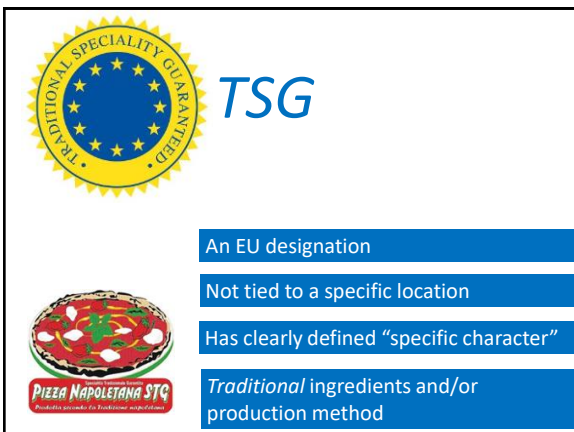
21



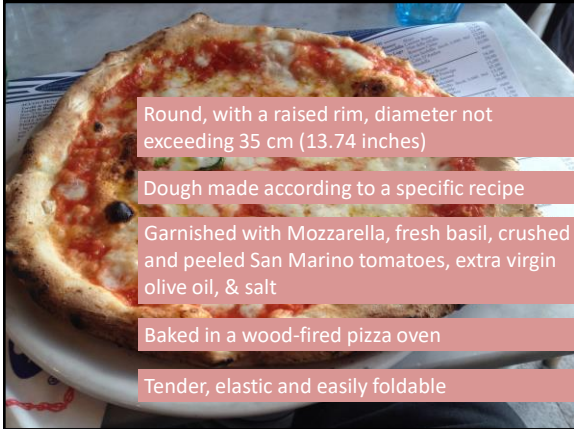
22



23



24



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

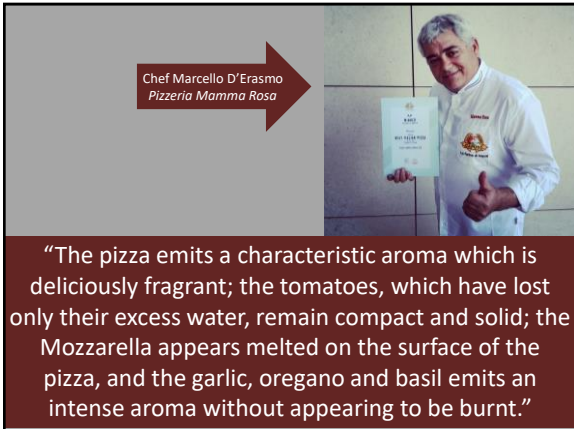
Dough made according to a specific recipe

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

Baked in a wood-fired pizza oven

Tender, elastic and easily foldable

25



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.”

26



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

27

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



28

Taurasi
DOCG

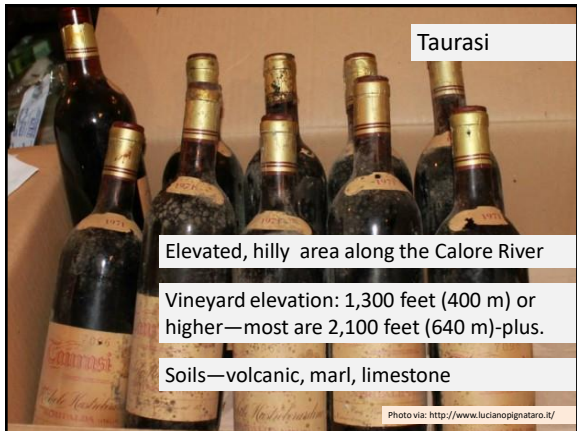


29

Taurasi DOCG



30



Taurasi

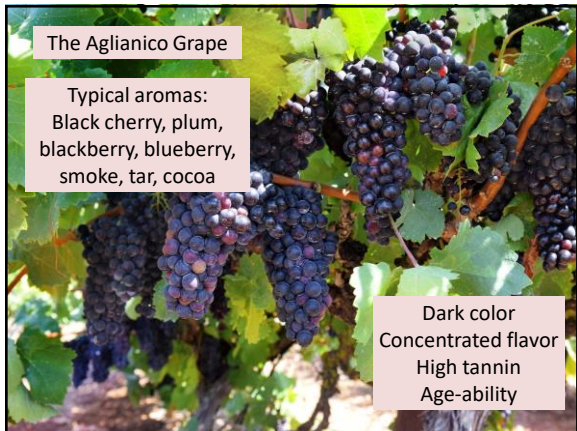
Elevated, hilly area along the Calore River

Vineyard elevation: 1,300 feet (400 m) or higher—most are 2,100 feet (640 m)-plus.

Soils—volcanic, marl, limestone

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

31



The Aglianico Grape


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

Dark color
Concentrated flavor
High tannin
Age-ability

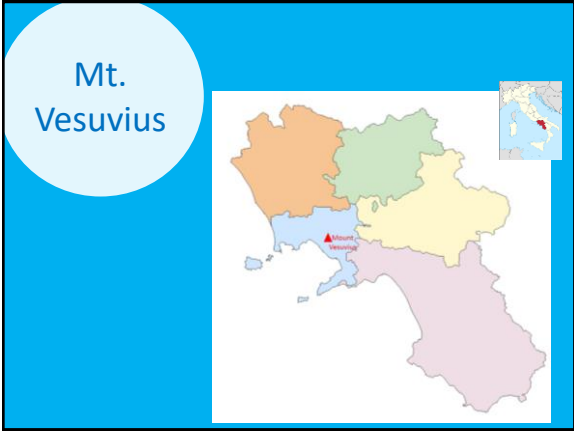
32

Here are my tasting notes for Mastroberardino Radici Taurasi DOCG 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



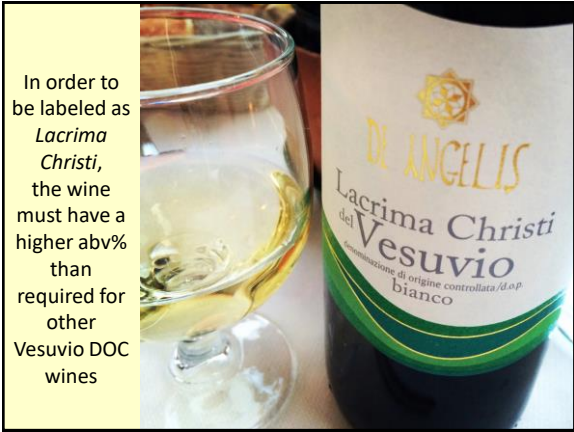
33



34



35



36

**Lacrima Christi del Vesuvio DOC—
White Wines**

35% - 100%
Coda di Volpe

0% - 45%
Verdeca

0% - 20% combined
Falanghina and Greco

37

**Lacrima Christi del Vesuvio DOC—
Red Wines**

50% - 100%
Piedirosso

0% - 30%
Sciascinoso

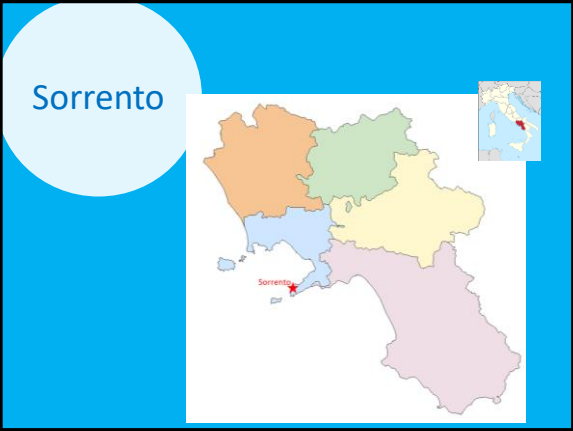
0% - 20%
Aglianico

38

100% Piedirosso

100% Coda de Volpe

39



40



41



42

Sorrento lemons have
Indicazione Geografica Protetta (IGP) designation

43

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

A local ecotype of the common lemon, aka *Lemon of Massa* or *Oval of Sorrento*

From the Sorrento Peninsula

Elliptical, medium-large

Medium-thick peel

Citrine yellow color

44

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

45

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

- Produced using ethyl alcohol macerated with the peels of *Limone di Sorrento IGP* (min 48 hours)
- Produced within the *Limone di Sorrento IGP* zone
- 20% to 35% sugar by volume
- No colorings or flavorings other than Sorrento Lemons
- Citrine yellow in color (clear or opalescent)
- Min 30% abv
- Flavor—characteristic of the *Limone di Sorrento IGP*

46

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

47

Thank you for joining us!

Sources:

- Robinson, Jancis and Hugh Johnson: *The World Atlas of Wine*, 7th edition. London, 2013: Mitchell Bealeley (Octopus Publishing Group).
- Robinson, Jancis and Julia Harding: *The Oxford Companion to Wine*, 4th Edition. Oxford, 2015: The Oxford University Press.
- Robinson, Jancis, Julia Harding and José Vouillamoz: *Wine Grapes*. New York, 2012: Harper Collins Publishers
- <http://italianwinecentral.com/>
- <http://www.mastroberardino.com/en/the-wines/>
- <http://www.agraria.org/ini>
- <https://www.limonedisorrentoigp.it/en/>
- <http://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX%3A32010R0097>
- <http://www.capri.net/en/e/top-ten-capri>
- Federdoc.com
- <https://www.lonelyplanet.com/italy/campania/sorrento>

48
