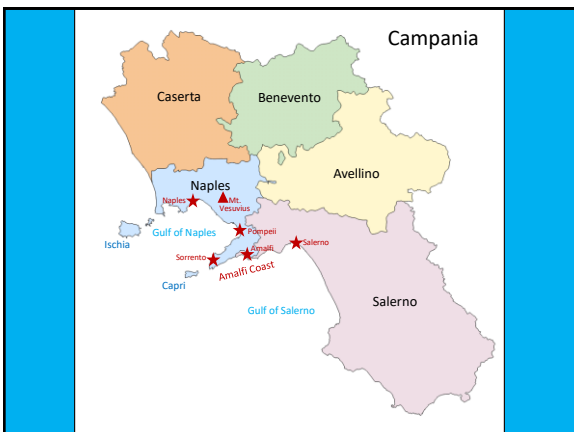




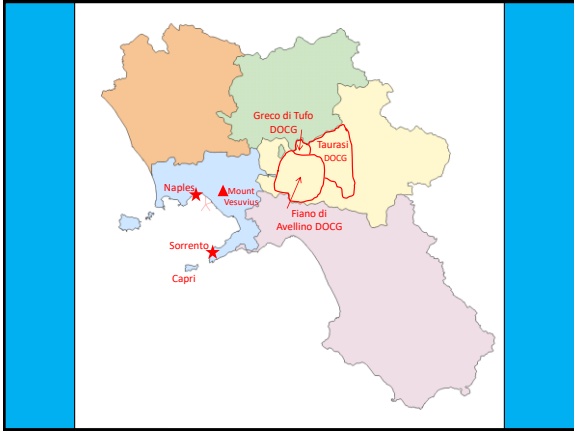
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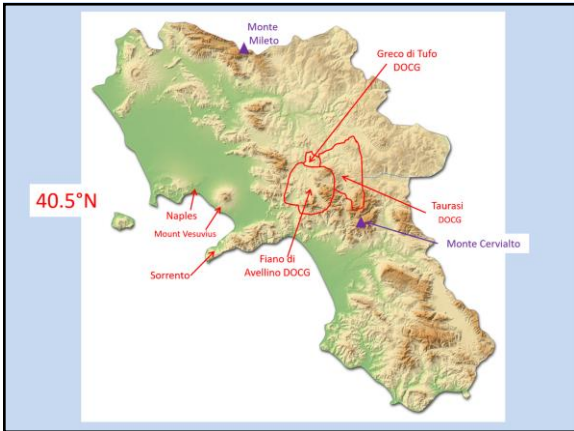
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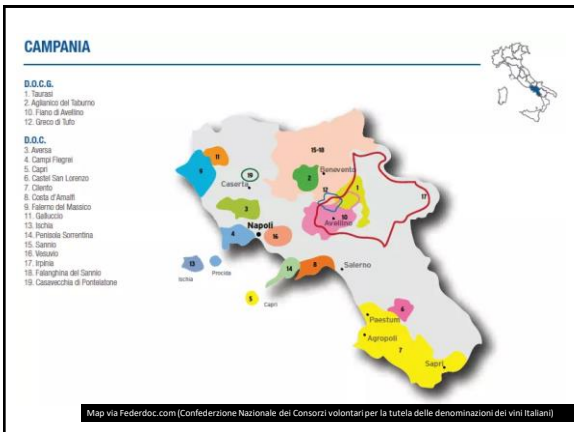
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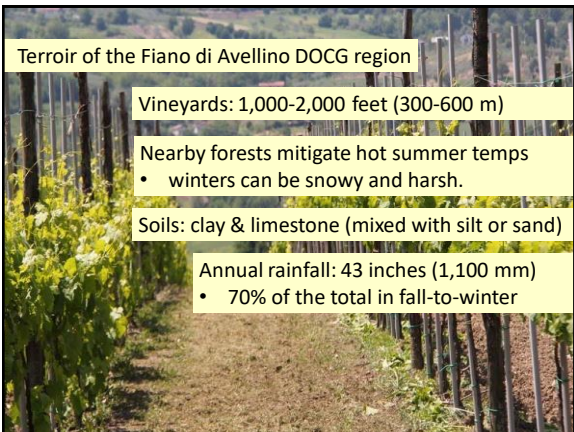
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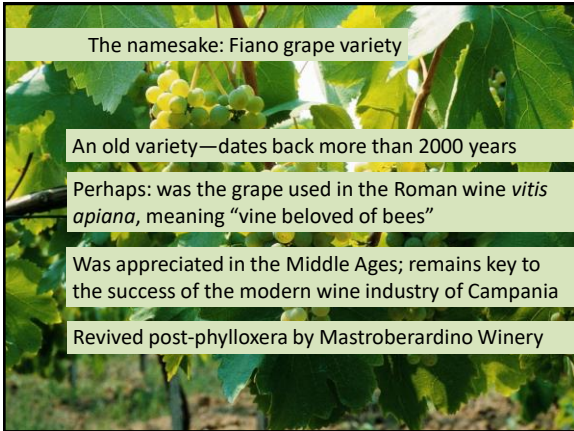
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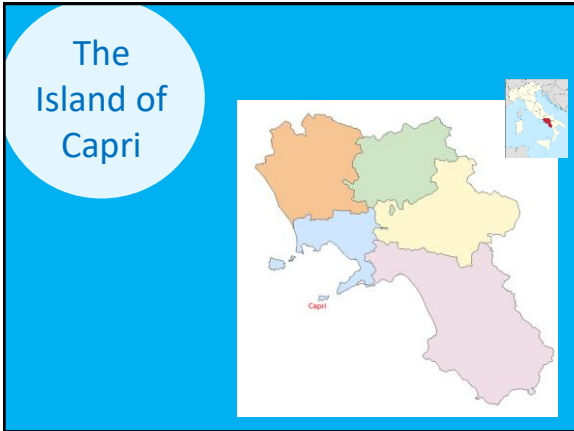
11

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



Map of Capri by Nikola Ovesk: <https://isometricmap.com/>

14



15

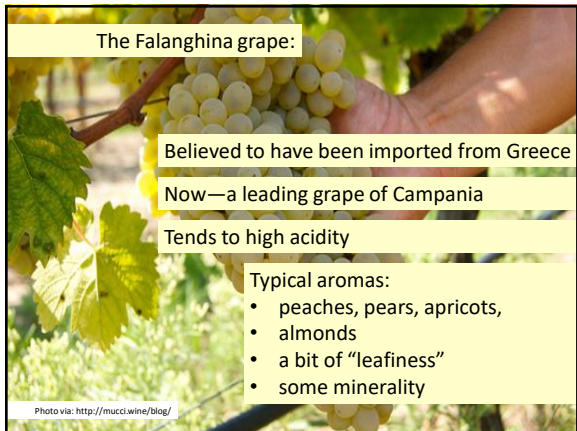


The island-wide Capri DOC

Bianco:
Min.80% (combined)
Falanghina and Greco

Rosso:
Min.80% Piediroso

16



The Falanghina grape:

Believed to have been imported from Greece

Now—a leading grape of Campania

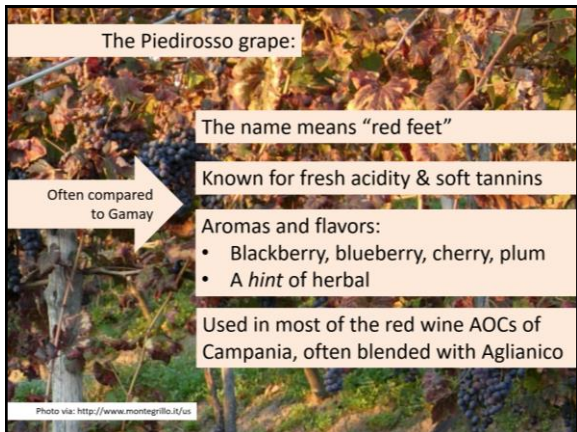
Tends to high acidity

Typical aromas:

- peaches, pears, apricots,
- almonds
- a bit of “leafiness”
- some minerality

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

17



The Piediroso grape:

The name means “red feet”

Known for fresh acidity & soft tannins

Aromas and flavors:

- Blackberry, blueberry, cherry, plum
- A *hint* of herbal

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

Often compared to Gamay

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

18



19



20



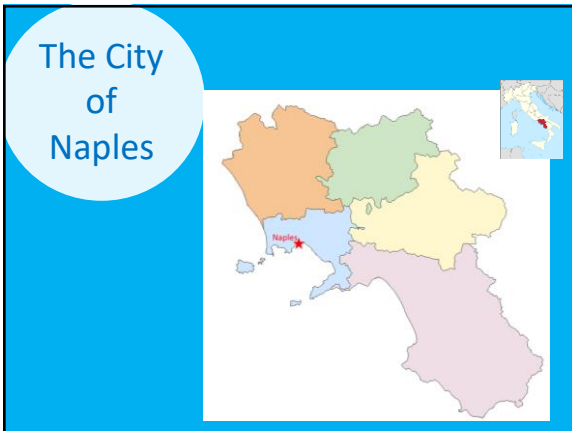
21

*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




22



23




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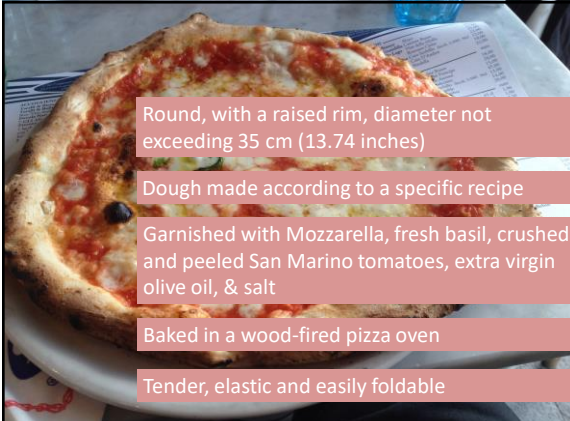


TSG

- An EU designation
- Not tied to a specific location
- Has clearly defined "specific character"
- Traditional ingredients and/or production method




25



- 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

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Chef Marcello D'Erasmo
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."

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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

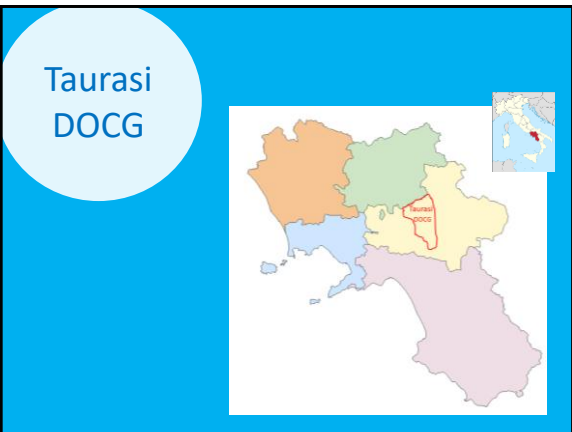
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The organization for the Americas to certify pizza makers as creators of Vera Pizza Napoletana



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Taurasi
DOCG



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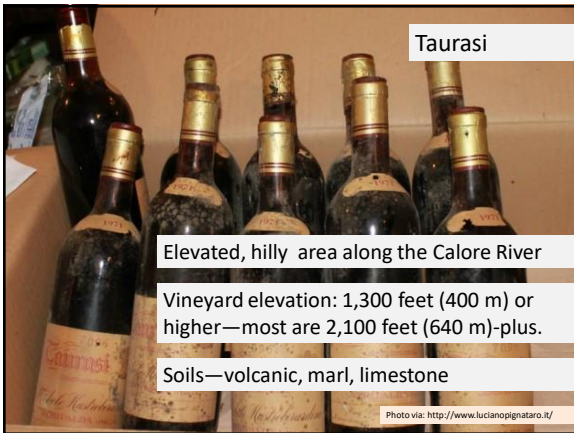


Taurasi DOCG

Red wines only
 • Minimum 85% Aglianico

Minimum aging: 3 years total including 1 year in barrel
 Riserva: 4 years total/18 months in barrel

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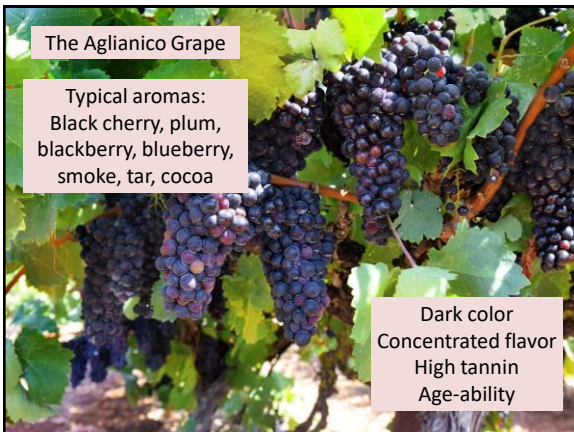


Taurasi

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.lucianoignataro.it/>

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The Aglianico Grape

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

Dark color
 Concentrated flavor
 High tannin
 Age-ability

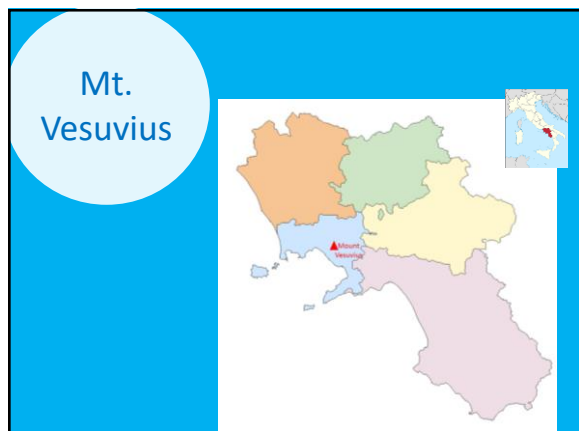
33

*Here are my tasting notes for
Mastroberardino Radici Taurasi DOCG 2015:*

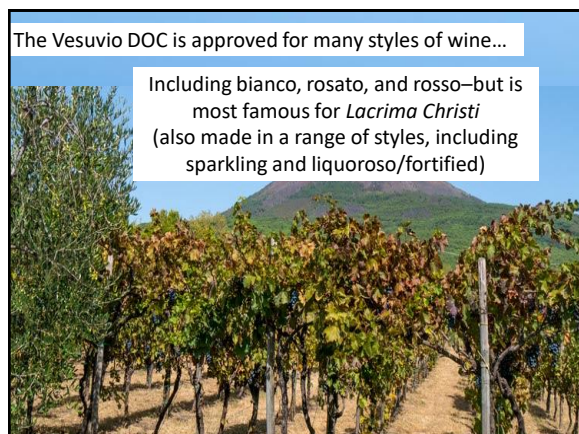
- 13.5% abv
- 100% Aglianico
- 2 years in oak (French/Slovenian) + 2 years in bottle
- Deep ruby red
- Aromas:
 - Fruit: Cherry, plum, strawberry, blackberry
 - Other: Violet, sweet spices
- Palate:
 - Full-bodied, complex, long finish



34



35



36

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



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Lacrima Christi del Vesuvio DOC— White Wines



35% - 100%
Coda di Volpe



0% - 45%
Verdeca



0% - 20% combined
Falanghina and Greco

38

Lacrima Christi del Vesuvio DOC— Red Wines



50% - 100%
Piedirosso



0% - 30%
Sciascinoso



0% - 20%
Aglianico

39



40



41



42



43



44



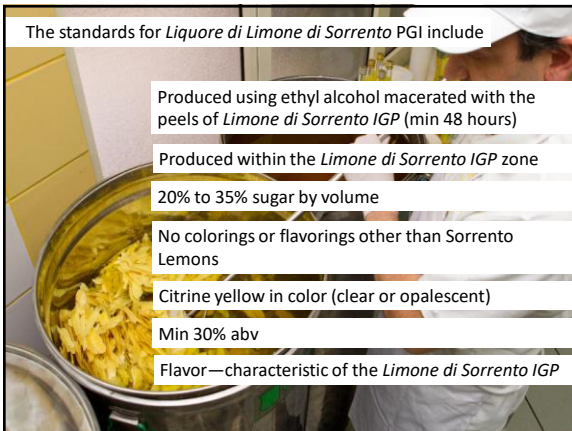
45

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



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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

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As a recap, in this session we discussed:

Wine:

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

Grapes:

Fiano
Falanghina
Greco
Aglianico
Coda di Volpe
Verdeca
Sciascinoso

Food:

Insalata Caprese
Pizza Napoletana TSG
Limone di Sorrento IGP

Spirits:

Liquore di Limone di Sorrento IGP

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Thank
you for
joining
us!

Sources:

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