



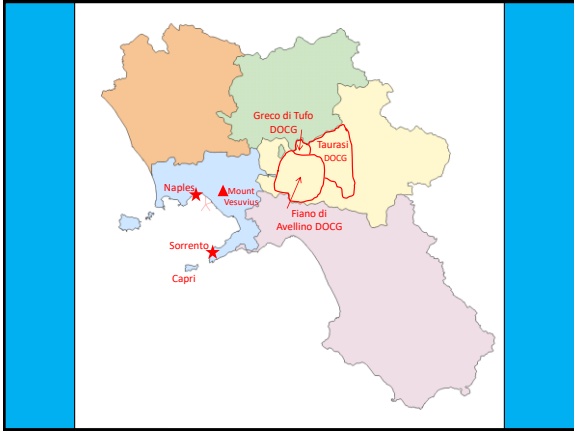
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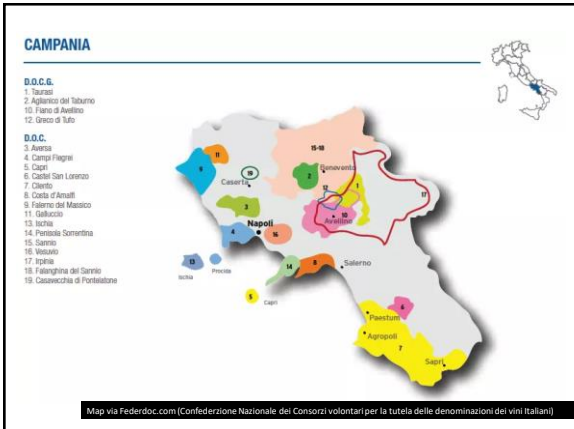
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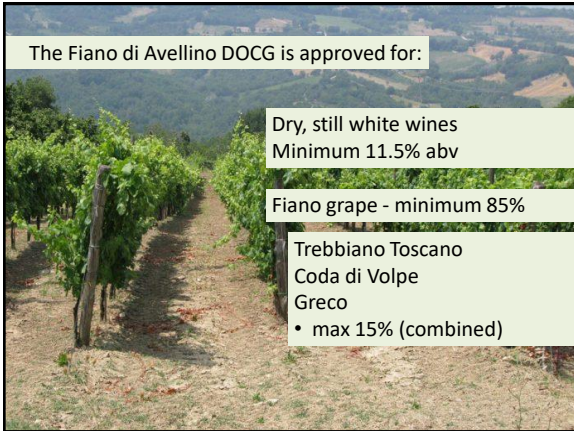
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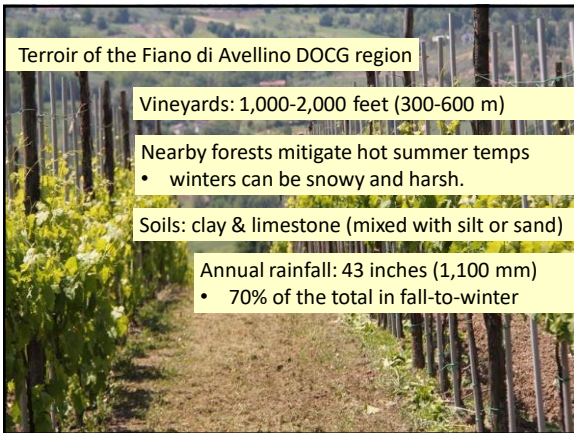
The Fiano di Avellino DOCG is approved for:

Dry, still white wines
Minimum 11.5% abv

Fiano grape - minimum 85%

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

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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

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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

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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

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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



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2. The island of Capri



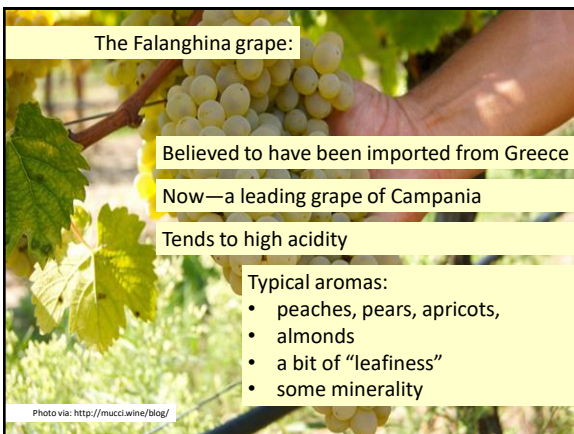
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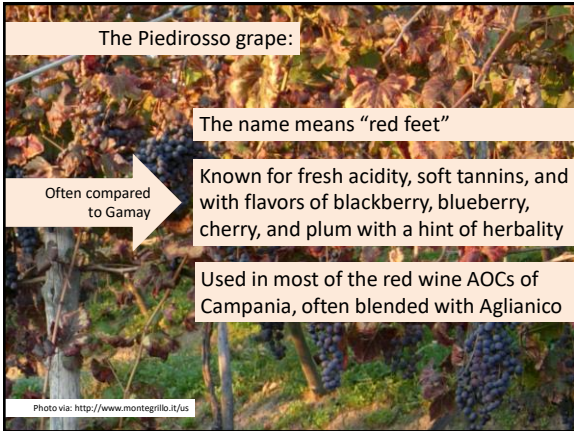
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Here are my tasting notes for Pietracupa Greco di Tufo DOCG 2018:

- 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



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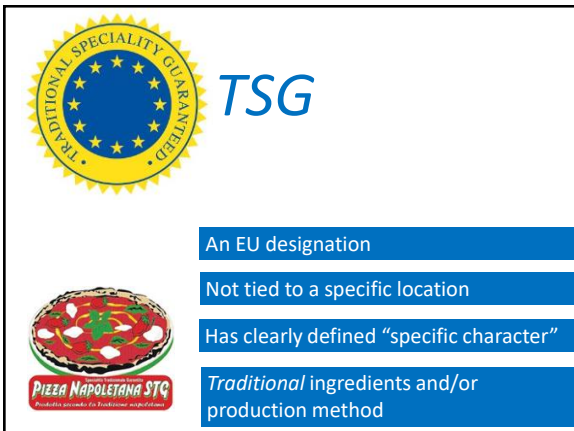
4. The City of Naples



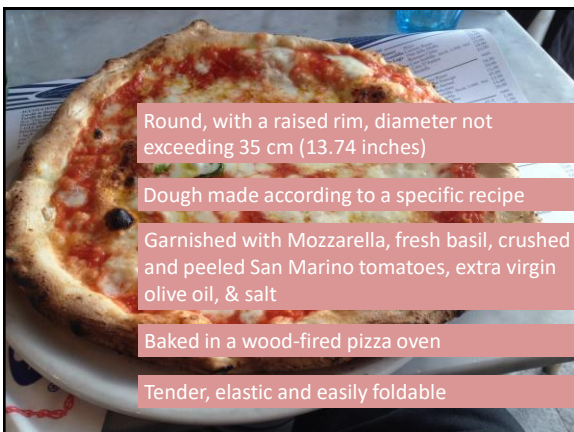
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Chef Marcello D'Erasmus
 Pizzeria Mamma Rosa



"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."

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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



ASSOCIAZIONE
 VERACE
 PIZZA
 NAPOLETANA

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5. Taurasi DOCG



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Taurasi DOCG

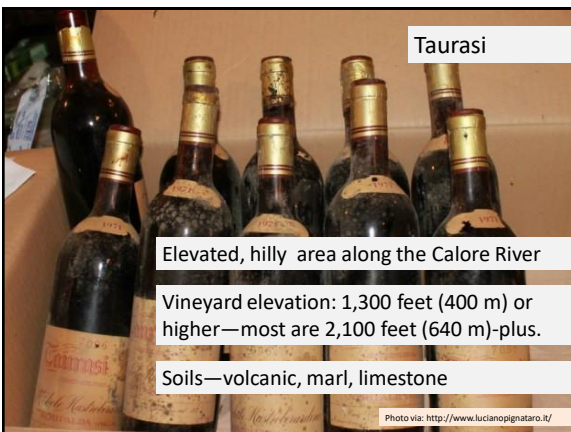


Red wines only
• Minimum 85% Aglianico

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

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Taurasi



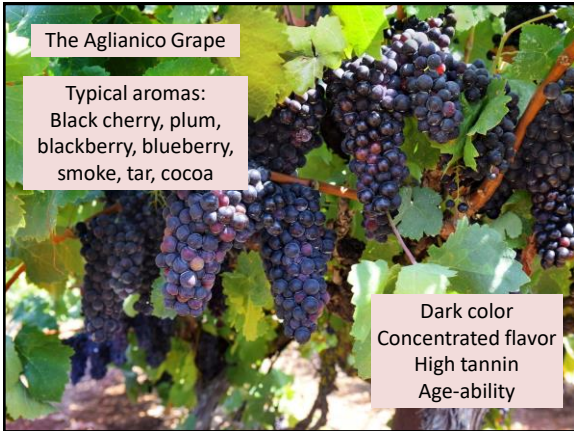
Elevated, hilly area along the Calore River

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.lucianopignataro.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

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*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



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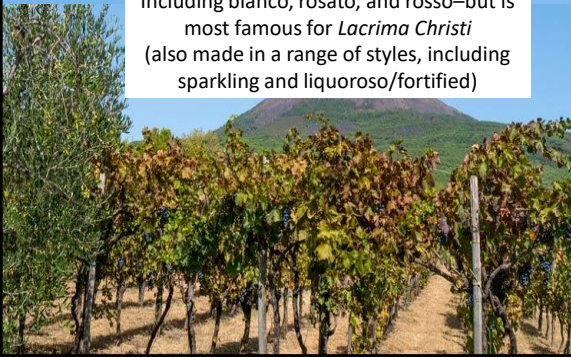
6. Mt. Vesuvius



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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)



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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



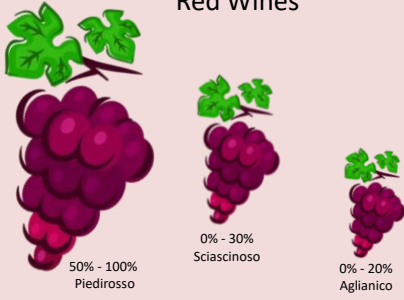
0% - 45%
Verdeca



0% - 20% combined
Falanghina and Greco

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Lacrima Christi del Vesuvio DOC—
Red Wines



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7. Sorrento



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



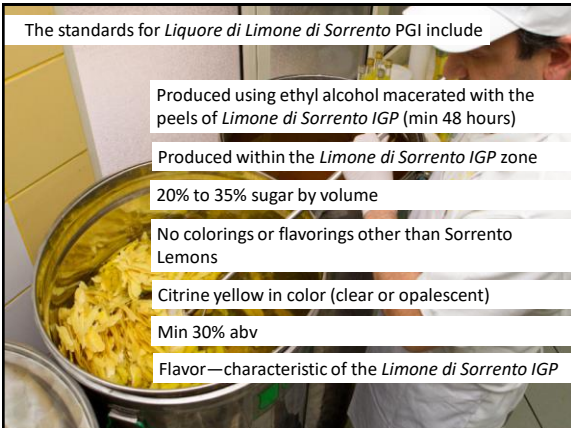
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The EU also recognizes
Liquore di Limone di Sorrento
as an IGP



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



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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

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Thank you for joining us!

Sources:

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