

Wine Connoisseur

A woman with dark, wavy hair, wearing a light-colored floral dress, is the central figure. She is holding a wine glass in her right hand and a vine in her left. The background is a lush green vineyard with sunlight filtering through the leaves.

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MAGAZINE

GARDEN OF
Summer
Rosés

SWISS WINE
Vinea
Wine Fair

GRAN CRU
OF CAMPANIA
REGION

Czech
WINE
REGION

ITALIAN
WINES AT
IWC

Gran Cru of the Campania Region, *Southern Italy*

"Wine is not only an agricultural product, it is a cultural extension that hides the stories of men, women, territories, and traditions." Today we face the world of Quintodecimo and charming Campania.



— Chiara Giorleo

*L*uigi Moio is known as “the professor” in Italy. Not only because he is a full professor at the University of Napoli “Federico II,” but also because he was a consultant for numerous wineries in southern Italy before he and his wife, Laura Di Marzio, started their own business in 2001.

This is why a vertical tasting (same wine, same winery, different vintages) of his classic red “Aglianico” has been organized by the Italian Sommelier Federation (FIS) in Rome to celebrate this path through excellence, territory communication, and an important effort.

Quintodecimo, the name of their company, is where Campania’s indigenous grapes grow. They are indigenous grapes in the inland area of Campania—the Irpinia—with

its hilly land, an area very close to the wonderful coast and the city of Napoli.

According to Professor Moio, this is the only Italian region with well 3 interesting white indigenous varieties:

Fiano di Avellino

Greco di Tufo

Falanghina

All three varieties are on a world tour, carrying their own unique origins!

Fiano di Avellino and Greco di Tufo are “gastronomic” wines—full-bodied, intense, and rich with minerals. Fiano, in particular, can last for decades! Falanghina offers a powerful, fruity aroma and a wonderful freshness, making it enjoyable as an aperitif.

Another great grape that's becoming popular worldwide is the red Aglianico. It's vigorous, complex, full-bodied, and long lasting. The classic "Aglianico" wine, as well as the prestigious and even finer, "Taurasi," (a longer aging wine still in wood barrels) are both made with this grape.

The red Aglianico, along with the three whites mentioned earlier, are the only grapes Professor Moio has chosen for his personal production, his dream is to make them "grandi vini," as the French would do!



What Does "Grand Vin" Mean For Quintodecimo?

A "Grand Vin" is the result of grape vines growing in a unique land whose characteristics are not available anywhere else. This synthesis between the land and the fruit is as challenging as it is fascinating. Two crucial elements must be considered.

First, a producer has to select vines that are in perfect harmony with the surroundings, soil, and climate condition. In this case, the only option is to work with the four varieties that are indigenous to the area.

Next, human intervention must be limited. Humans need only help wines express their own nature by adopting a "viticulture," which respects both the land and the biodiversity of the grapes.

Why is Producing a Red Wine More Difficult than Producing a White Wine?

Generally, the red wines require maceration with grape's skin, which releases color and substance and, during fermentation, it can be difficult to manage the process. Not all components of a grape are good enough to produce a "Great Red." The secret (and the difficulty) is in extracting only those which are needed! Of course, all the grapes that contribute to the Cuvée must be perfectly ripe and have perfectly intact skins.

Luigi and Laura have built their house in the middle of the vineyard where they grow the red Aglianico because.... "this is the only way to really look after them."

Quintodecimo has about 17 acres in the heart of Campania (province of the city of Avellino) where they produce about 60.000 bottles per year—a total of six different wines (three whites from the three different varietal grapes, three reds from the "Aglianico," Two cru wines of "Taurasi" from two different single vineyards, and the classic "Aglianico" from a various of vineyards).



As he states himself, wine is much more than a "drink" or an agricultural product. There is always more behind a bottle of wine. Competence, a consistent attention to detail, and a real feeling between the professor and his wife are absolutely evident. They both look in the same direction and their world is reflected in their labels, where the birds symbolically represent their sons and daughters.

Facing Campania without knowing Quintodecimo is a hazard.