



Aglianico Vineyards on the slopes of Mount Taburno

CAMPANIA

IRPINIA AREA (Province of Avellino)

The weather was not very cold in the winter and it was rainy. The springtime was rainy. It was warm, but not excessively, during the summer. In September there was some rain that was very positive for the vines. The weather was good in October (Aglianico ripens late and it is harvested at the end of October/beginning of November).

MONTEMARANO (Irpinia - Province of Avellino)

Giovanni Molettieri son of Salvatore Molettieri owner of Azienda Agricola Molettieri (Taurasi DOCG, Irpinia Aglianico DOC, Irpinia Campi Taurasini DOC, Fiano di Avellino DOCG, Greco di Tufo DOCG): “...we started picking at the beginning of November and we finished on the 11th of the month. The weather was good throughout the harvest. ..The grape yield was lower this year, but the quality was very high. The clusters were flawless and the ripening was good. The alcoholic fermentation went well. The colour of the wines is intense....2011 is an excellent vintage, the wines have the power of 2003 and the elegance of 2001...”

TAURASI (Irpinia – Province of Avellino)

Pino Caggiano son of Antonio Caggiano owner of the homonymous estate (Taurasi DOCG, Irpinia Aglianico DOC, Irpinia Aglianico Campi Taurasini DOC, Fiano di Avellino DOCG, Greco di Tufo DOCG):”...the harvest was 15-20 days early this year. We started picking on the 10th of October and we finished at the end of October/beginning of November. The grape yield was lower... The grapes were perfectly ripe. 2011 is a great vintage especially for the reds and it is one of the best vintages of the latest years. The wines are fantastic: lovely colour and nose....they are well-balanced and concentrated...We produced the whole range of wines...”

TUFO (Irpinia - Province of Avellino)

Gabriella Ferrara owner of Azienda Agricola Benito Ferrara (Greco di Tufo DOCG, Fiano di Avellino DOCG, Irpinia Aglianico DOC): “..the winter and springtime rains helped the vines that did not suffer from hydric stress. The weather was good during the harvest. On the first of October we picked Fiano, on the second of October we picked Greco and Aglianico was harvested on the 19-20th of October. The ripening of the clusters was good, the sugar and the acidity were well-balanced. The alcoholic fermentation proceeded well. As the grapes were well balanced and the fermentation was good, the wines have very intense aromatics: we foresee a very good vintage..we are satisfied with 2011. This year we left spontaneous grass on the aisles between the rows of vines.....”

LAPIO (Irpinia - Province of Avellino)

Clelia Romano owner of Azienda Vitivinicola Colli di Lapio (Fiano di Avellino DOCG, Irpinia Campi Taurasini DOC, Taurasi DOCG): “..the grape yield was lower this year. The quality of the wines is good. The rains in September helped us...We picked Fiano on the 5-6th of October (it was an early harvest) and Aglianico for the production of Taurasi on the 22nd-23rd of October (also an early harvest). The soils in this area keep moisture also in warm vintages....The wines look good, they have good aromatics and are well balanced. The acidity is good. The alcoholic fermentation proceeded well....”

FOGLIANISE - TABURNO AREA (Province of Benevento)

There wasn't much rain in 2011. During the winter there were only 20 cold days and a couple of days when it snowed. The summer was warm, but not excessively (this area is 400-450 meters above sea level).

Filippo Colandrea agronomist-oenologist of Cantina del Taburno (Aglianico del Taburno DOC, Taburno DOC, Beneventano IGT): “..the harvest was very good. 2011 was the best vintage since 2007. The grape production was lower. We started picking the grapes for sparkling wines on the 8th of September and we finished on the 15th of October with the Aglianico for the production of “Bue Apis”...The harvest was 10-12 days early this year. The clusters were perfect. The alcoholic fermentation proceeded well. The reds have an intense colour, a good acidity, the malo-lactic fermentation proceeded well. The grape yield was lower.....”

BOSCOTRECASE SUL VESUVIO, TORRE DEL GRECO (Province of Naples)

It was rainy and cold till mid July, after which the temperature increased very much. The high temperature in July, August and during the first 15 days of September blocked the vines (in particular the leaves). After mid September the temperature got lower so that the vines started “working” again: consequently the harvest was not early as in other areas of Campania.

Angelo Valentino oenologist of Azienda Vinicola De Angelis – the headquarters of the estate are in the town of Sorrento - (Lacrima Christi DOC, Rosso, Bianco and Rosato): “.....we harvested the whites during the first week of October and the reds starting from the 15th of the month...The “Lacrima Christi Rosso” is very concentrated and the colour is very intense. 2011 is an excellent vintage.....”