



**The ageing cellar at Azienda Caggiano**

## **CAMPANIA I**

**The report on the harvest at the other estates in Campania will follow.**

### **IRPINIA**

**The winter was mild. It rained in May and in June. In July and in August the weather was beautiful. In September there were rains and there was a wide day/night temperature range.**

#### **TAURASI (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): “....we started picking on the 20<sup>th</sup> of October and we finished on the 28<sup>th</sup> of October. The grape yield this year was lower than average. We are now racking off the wines and the reds have an intense colour, they are concentrated and fragrant. We made the whole range of wines..We are satisfied with the 2016 vintage....”**

#### **TUFO (Province of Avellino)**

**Gabriella Ferrara owner of Azienda Agricola Benito Ferrara (Greco di Tufo DOCG, Fiano di Avellino DOCG, Irpinia Aglianico DOC): “....we started picking the Fiano grapes on the 30<sup>th</sup> of September, we continued with Greco and we finished with Aglianico on the 17<sup>th</sup> of October. The grapes were healthy and beautiful. This year the grape yield was lower than average. 2016 is an excellent and well balanced vintage. The Greco wines have a good aroma, thanks to the good day/night temperature range in September, the alcohol strength is good and well**

balanced with the acidity. The Aglianico wines are also good with a good alcohol strength and a good acidity. We worked a lot in the vineyards in September, dropping fruit and de-leafing the vines so to air the clusters. The fermentation of the wines is proceeding very well.....”

**LAPIO (Province of Avellino)**

**Clelia Romano owner of Azienda Vitivinicola Colli di Lapio (Fiano di Avellino DOCG, Irpinia Campi Taurasini DOC, Taurasi DOCG):** “...we picked Fiano from the 5<sup>th</sup> of October till the 15<sup>th</sup> of October. We picked Aglianico on the 24-25<sup>th</sup> of October. The weather in October was good so that the harvest went well. The Fiano wines have a good colour, a good alcohol strength and a good acidity. This year we increased the production by 8,000 bottles. The Aglianico grapes were beautiful. This year we did not make Taurasi, we made Irpinia Campi Taurasini. We are very happy with the 2016 vintage....”

---

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

**Azienda Vinicola De Angelis – the headquarters of the estate are in the town of Sorrento - (Lacrima Christi DOC, Rosso, Bianco and Rosato):** “...the grape yield this year was slightly lower, we focussed on quality. We started harvesting on the 27<sup>th</sup>/28<sup>th</sup> of September and we will finish around the 12<sup>th</sup> of November (date of the interview: 7<sup>th</sup> of November). We had to interrupt the harvest a few times because of the weather. The grapes were healthy and beautiful at harvest. The musts are still fermenting: they are very fragrant, well balanced, very pleasant and with supple tannins. The reds could already be released right now! 2016 is a good vintage....”