



CAMPANIA 2

IRPINIA AREA (Province of Avellino)

It was very rainy in the winter, springtime and till the beginning of August. Then the weather improved. It was good in September and during the harvest

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): “.....the valley of the Calore river (where the vineyards stand) has a particular microclimate, as it is high, airy and there is not much humidity. The soils of the vineyards have a good drainage. We did not work the soil of the vineyards this year and we did not deleaf the vines. The harvest was much better than we had expected. The good weather in September rebalanced the vines. At harvest the clusters were flawless and perfectly ripe. The grape yield was average (7-7.5 tons/hectare). The Aglianico varietal grows and ripens well when the weather is cold. We picked from the 9th of November till the 21st of November. The wine in the vats has a beautiful ruby red colour, the acidity is slightly higher than in the previous vintages, the structure and the alcohol strength are good. 2013 is a good vintage...”

PIMONTE (Sorrento Paeninsula province of Naples)

The winter was quite mild with little rain. The rain at the end of the summer was beneficial for the vines.

Aniello Iovine of Vini Iovine (Penisola Sorrentina DOC, Lacrima Christi del Vesuvio DOC)” ..we picked from the 15th of September till the 20th of October in the Sorrento Paeninsula area. During the harvest the temperature was lower and this was positive. The alcohol strength of Gragnano is the same as in 2012. The wines are beautifully fresh with good aromatics. The conditions in the Sorrento Paeninsula are particularly good as the soil, being loose and volcanic, drains water very well.....”