

IL-QATRA – March 2022 Session Report

Session Theme: Aglianico – Campania, Italy

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The Aglianico grape is grown mostly in Basilicata and Campania. It is likely to be endemic to this region and not imported from Greece in Roman times as was previously believed. The grape has a tendency to ripen late, with harvests as late as November. The grape has also recently been planted in Australia and California.


It is considered with Sangiovese and Nebbiolo to be one of the three greatest Italian varieties. Aglianico is sometimes called "The Barolo of the South" due to its ability to produce highly refined, complex fine wines.

The most critically rated Aglianico wines come from the region of Taurasi. These tend to be full-bodied with firm tannins and high acidity, so with good aging potential.


Characteristically the wines have savory flavors of pepper, black fruits and cured meat. They go best with rich meats with high fat content or flavors with a rich umami note, such as black bean sauce, and roasted mushrooms.


		Wine	Maker	Vintage	Varietal	Voting Out of 20	Retail Price	Importer	Consumption
Aperitif	White	Fiano di Avellino	Mastrobernardino	2018	Fiano 100%	14	€16.72	AFS Manduca	9 bottles
A	Red	Dal Re	Feudi di San Gregorio	2017	Aglianico 100%	14	€17.00	Red October	9 bottles
B	Red	Taurasi	Donnachiara	2013	Aglianico 100%	14.5	€28.53	Charles Grech	9 bottles
C	Red	Piano di Montevergine Taurasi Riserva	Feudi di San Gregorio	2013	Aglianico 100%	15.5	€40.00	Red October	9 bottles
D	Red	Radici Taurasi Riserva	Mastrobernardino	2015	Aglianico 100%	16	€43.99	AFS Manduca	10 bottles
Food						8/10			
		No of diners	46			Average rating (all wines)	14.8	Average per member	1 bottle

Wine: Fiano di Avellino DOCG 2018 Mastrobernardino	Region: Campania
Alcohol Content: 12.5%	Critics Avg rating: 88/100
Tasting Notes Straw yellow, it expresses scents of pear, roast hazelnuts, citrus fruits and aromatic herbs in the nose. A fine bouquet opens up to a palate of appreciable delicacy, good body and excellent balance. It closes on floral notes with a scent of roast hazelnut, beautifully persistent.	
Description The great classic from Irpinia, an appellation which is enjoying a second youth, thanks to its unique finesse and complexity. These are features which make Fiano di Avellino one of the most important Italian white wines, not only due to the natural elegance that it is capable of expressing, but also because of its extraordinary longevity. A vintage wine vinified in steel and left to age in the bottle for just a few months before going on sale.	
Pairing Ideal as an aperitif, it pairs very well with soups, seafood, and with quite simple white meat and fish dishes.	



Wine: Aglianico Dal Re 2017 Feudi di San Gregorio	Region: Irpinia
Alcohol Content: 13.5%	Critics Avg rating: 89/100
<p>Tasting Notes</p> <p>It is characterized by a bright ruby red color. The nose opens with intense aromas of black cherry and raspberry, enriched with notes of licorice and sweet spices. On the palate it is soft and balanced, with velvety tannins that accompany a pleasantly persistent and aromatic finish.</p> <p>Description</p> <p>This wine is produced with pure Aglianico grapes in vineyards located in the heart of the Irpinia DOC. Harvesting and selection is only by hand. Fermentation takes place, with maceration, in steel tanks for about 2-3 weeks. Subsequently the wine ages for 6 months in French oak barrels and after a short passage in steel, for 6 months in bottle, before being released on the market.</p> <p>Pairing</p> <p>Perfect to combine with soups and vegetable soups, it is ideal to accompany pasta and roast timbales.</p>	



Wine: Taurasi DOCG 2009 Donnachiara	Region: Campania	
Alcohol Content: 13.5%	Critics Avg rating: 92/100	
<p>Tasting Notes</p> <p>Ruby red with violet nuance. On the nose, a full, intense bouquet of blackberry, plum, cherry with intense cacao and coffee notes. It feels warm, dry and soft on the palate, with an elegant structure and great persistence that confirms and amplifies the olfactory sensations.</p> <p>Description</p> <p>Born in 2005, this modern winery boasts vineyards with ancient properties and almost all female management. Produced only in the best vintages. Manual grape picking, careful cluster selection and soft pressing of the bunches. Maturation on the skins for 20 days. Malolactic fermentation takes place in barriques.</p> <p>Pairing</p> <p>Pasta with full body sauces, steak, game (wild, deer, boar, etc.) and long aging cheese</p>		

Wine: Radici Taurasi Riserva DOCG 2015 Mastroberardino	Region: Campania
Alcohol Content: 13.5%	Critics Avg rating: 93/100
<p>Tasting Notes Deep ruby red. On the nose, full, complex, fine, with notes of tobacco, spices, cherry, berries and balsamic aromas. On the palate it is enveloping, elegant and persistent with distinct notes of plum, bitter cherry, strawberry jam, black pepper and liquorice</p> <p>Description The Mastroberardino family, leaders in Italian viticulture, are largely responsible for the revival and elevation of Irpinian and Campanian winemaking post WWII. Their efforts ignited a resurgence in quality red and white wine production in all of Southern Italy. Working primarily with Campania's ancient, native varietals, Fiano, Greco, and Aglianico, Mastroberardino has resuscitated would-be extinct grapes into world class varieties. Radici Taurasi is Mastroberardino's flagship wine. Although first released in 1928, the wine became known as Radici, which translates as "roots," in 1986. This classic red is the result of painstaking research into Aglianico clonal selection, rootstocks, and site selection of this region's unique volcanic terroir and topography.</p> <p>Pairing Hard cheese, truffles, porcini mushrooms, ragout and dishes with long cooked sauces, roasted red meats and spiced dishes</p>	
	

Wine: Piano di Montevergine Taurasi Riserva DOCG 2013 Feudi di San Gregorio	Region: Campania
Alcohol Content: 14%	Critics Avg rating: 94/100
<p>Tasting Notes It is characterized by a deep ruby red color. The nose opens with a complex and fruity bouquet of blackberry, plum and black cherry, enriched with balsamic and spicy notes. On the palate it is soft and balanced, with persuasive and elegant tannins, which accompany towards a mineral and persistent finish.</p> <p>Description Feudi di San Gregorio was established in 1986 in Sorbo Serpico, a tiny village in Campania's Irpinia region, near Mount Vesuvius. One of the region's greatest producers, it carries its well-earned reputation as one of Italy's most innovative wineries. When many producers in Italy uprooted old vines in favour of international grape varieties, Feudi held fast to the local heritage and continued to cultivate native varieties like white Greco di Tufo, Fiano di Avellino, Falanghina and red Aglianico. Piano di Montevergine Taurasi Riserva is matured for 18-24 months in French barriques and then in 50 hl barrels of medium toast, finally for 24 months in bottle.</p> <p>Pairing Perfect to accompany baked and grilled lamb, it is ideal in combination with game and aged cheeses.</p>	
