



## KERMIT LYNCH WINE MERCHANT

### TERRE DEL VESCOVO

Country: Italy

Region: Campania

Appellation(s): Campania IGP, Taurasi DOCG, Irpinia Campi Taurasini DOC

Producer: Giuseppa Molettieri

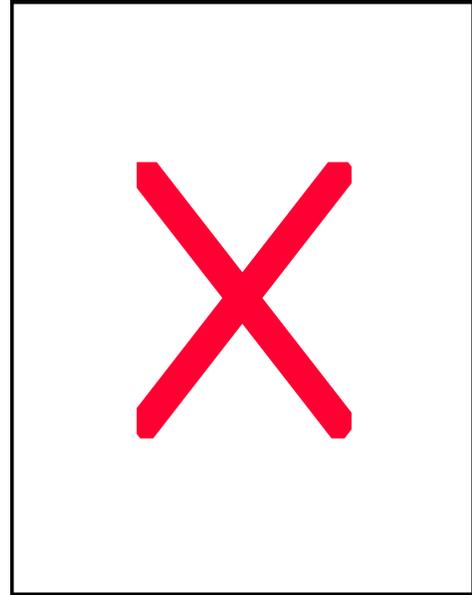
Founded: 1950s

**father founded estate more than 60 years ago**

Annual Production: 1,500 cases

Farming: Sustainable

Website: N/A



Deep in Campania's mountainous interior, amid hazelnut groves and dense, lush woodland, small vineyard plots dot the rolling landscape. Here in rural southern Italy, an ancient history of viticulture lives on through the hands of small-scale farmers, proud custodians of this land upholding centuries of a tradition shared with the Greeks, Romans, and countless others. Home to what has been dubbed "the Barolo of the South," the green haven known as Irpinia, an hour's drive east of Napoli, features the noble Aglianico grape at its grandest. Indeed, the Taurasi appellation—one of just four DOCGs in Campania—is the south's answer to the great reds of Piedmont or Tuscany, where grape and outstanding *terroir* come together to give immense potential through the labor of dedicated local artisans.

Terre del Vescovo is a 4-hectare property in Montemarano, a top *cru* of the Taurasi zone where the appellation's highest-elevation sites yield chiseled, mineral, age-worthy reds. At up to 600 meters above sea level on soils of clay and limestone, the vines benefit from significant diurnal temperature shifts crucial to developing complex, well-defined flavors and preserving freshness at this southerly latitude. Thanks to this slow maturation, the late-ripening Aglianico is harvested in November, sometimes under a blanket of snow.

Giuseppa Molettieri cultivates these vineyards (many of them 60+ years old) with her husband Luigi, intent on preserving the tradition established by her father, Giovanni. He was the first of several generations of farmers in the family to bottle his wine and gain recognition for his Taurasi, and still watches over the vines and cellar to this day. "My enologist works with just one *azienda*," declares Giuseppa, "because he is my father!" Her reliance on traditional methods passed down from previous generations lies in stark contrast with the trend of consulting enologists who arguably standardize a number of the region's wines.

Giuseppa and Luigi bottle small amounts of perfumed, textural Coda di Volpe for everyday refreshment, but their main focus is Aglianico. All three reds in the lineup are aged in enormous old Garbellotto *botti*—the Taurasi for up to four years, then several more in bottle before release. A beautiful marriage of deep, nuanced aromatics, high-toned acidity, and dense, silky, fine-grained tannins, Terre del Vescovo's wines embody the finest of Irpinia's *tradizione contadina*.



TERRE DEL VESCOVO (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Campania Coda di Volpe “Kisteis”	Coda di Volpe	Planted in 2015	Clay, limestone	4 ha total
Iripinia Rosato “A Peschera”	Aglianico	Planted in 1952		
Campania Aglianico “Marrà”	Aglianico	Planted in 2000		
Iripinia Campi Taurasini “Re’na vota”	Aglianico	Planted in 1952		
Taurasi “Largo Madama”	Aglianico	Planted in 1952		

\* “ha”=hectares; one hectare equals roughly two and one half acres

VITICULTURE / VINIFICATION

**Reds:**

- Fermentation with indigenous yeasts in stainless steel tanks, 15-20 days
- Daily pump-overs and punch-downs for reds
- Aged in oak (2,3, and 4 years old, and 225-L, 10-HL, and 50-HL)

**Campania Coda di Volpe “Kisteis”:**

- Kisteis: Pronounced “Kist è isso”, which means “this is the one” in the regional dialect, which at the domaine means “this is the wine to drink during the summer on the Amalfi coast.”
- Ages on fine lees for 2-3 months in stainless steel
- No malolactic fermentation

**Iripinia Rosato “A Peschera”**

- Named after a water tank (peschera) next to the vineyard Giuseppa's father grew up near, where he often went as a boy to fetch water that had accumulated
- Grapes are crushed and destemmed, then macerate for a few hours in tank to obtain color
- Vinification proceeds in stainless steel tank
- Aged for 6 months in fine lees

**Campania Aglianico “Marrà”:**

- Aged 3 years in *botti*, then at least 6 months in bottle
- Marrà: Named for a family friend and great supporter of the domaine.



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### **Irpinia Campi Taurasini “Re‘na vota”:**

- Aged 4 years in *botti*, then at least 1 year in bottle
- Re‘na vota: Translates to “Then King” and is dedicated to Giuseppa’s father, who has always been and continues to be a reference person for all the wine producers of the region.

### **Taurasi “Largo Madama”:**

- Aged 4 years in *botti*, then at least 1 year in bottle
- Largo Madama: Name of the vineyard.