

Search [Advanced search...](#)

Home Tasting notes Forum News Our views Videos Your views Maps Oxford Companion Instant expert Membership Ethical policy
Free for all Inside information Events diary Latest articles

You are here: [Home](#) >> [Tasting articles](#) >> [Campania stories](#)



Campania stories

23 Dec 2013 09:11 by [Walter Speller](#)



[\[Previous\]](#) [\[Next\]](#)

[\[Enable\]](#) [\[Edit\]](#) [\[Delete\]](#) [\[Create new\]](#)

The most pressing matter in Campania is getting married, should you believe the many billboards along the way from Naples airport to Irpinia, one of Campania's largest wine-producing regions. Smiley, happy youngsters in white wedding gowns and classic black suits are literally plastered all over the place. The Italian divorce statistics may tell a different story, but getting married is still very much the norm here.

But I didn't travel all the way to a cool and very rainy Irpinia last March to ponder ads for wedding attire. I was there to submerge myself in Campanian red wines. Arguably the most famous is Taurasi, made of Aglianico, and a wine with such considerable acid and tannins it earned itself the nickname 'Barolo of the south'. See our consideration of the most famous Taurasi of all, made by [Mastroberardini, reviewed back to 1952](#). We'll be publishing more on other producers of Taurasi in the near future.

Campania, which is often accused of being inert when it comes to marketing its exceptional wines even though it can boast some of Italy's most interesting indigenous grape varieties, is a region with as many as 15 DOCs and 4 DOCGs, the highest Italian denomination. But what makes Campania so special is that almost all of these are dedicated to local varieties, leaving little or no space for the international ones that are so ubiquitous in much of Italy. They may constitute no more than 15% of any wine, and many producers opt out altogether using only indigenous varieties in their blends.

Between these DOCs and DOCGs there are many different wine styles made from two groups of very distinct grape varieties (see below), of which the leading ones are Aglianico, Piediroso, Barbera del Sannio (not to be confused with Piemonte's Barbera), Casavecchia, Pallagrello, Sciascinoso, Tintore and Guarnaccia.

In an area as large as Campania, there are myriad different soil types, but they can be broadly grouped into three. There are the volcanic, sandy soils of Campi Flegrei and Vesuvio around Naples, where the red Piediroso is planted on its own rootstocks as phylloxera cannot survive there. The corresponding Vesuvio DOC is a fairly large and quite diverse denomination firmly based on indigenous varieties, especially Piediroso. It is also under this DOC that Lacryma Christi, Bianco and Rosso, resides. Until recently this was a rather insipid drink with a poetic name (Tears of Christ), but its fortunes have turned, provided producers are willing to reduce yields and aim at quality.

While there are quite a few good and even some excellent Lacryma Christi, the Campi Flegrei is without a shadow of a doubt superior. Much smaller in size, its vineyards are on the slopes of a series of extinct volcanoes bang in the middle of Naples' suburbs. The Romans called this area Campi Flegrei, or 'fire fields', and took advantage of the many hot springs here by building thermal baths. Here Piediroso thrives on the sandy volcanic soils. Once considered a workhorse, Piediroso is now regularly given serious attention, including vineyards planted at higher density, lower yields, fermentation in oak casks by indigenous yeast, and extended skin contact – up to 60 days in some cases.

The second soil type is the alluvial sediments of the Piana Campania, a wide plain that stretches from Naples all the way to Benevento and crammed with people, industry and tomato fields. Most of the plain is covered by the single Sannio DOC, which until very recently was a mere IGT. The logic for its promotion escapes me, because while Sannio was elevated from IGT to DOC, the much smaller and much more distinguished DOCs Guardia Sanframondi, Sant'Agata dei Goti (with its own and very interesting clone of the white Falanghina), Solopaca and Taburno (its specialty being Aglianico) were demoted to a subzone and mere suffix to Sannio, which itself is determined by the very modest Trebbiano and the Tuscan Sangiovese.

While the previous DOC Taburno has also been absorbed in the huge Sannio, a new DOCG, Aglianico del Taburno saw the light of day. Taburno can produce some very distinct Aglianico but the quality is not yet of a consistency that would justify the recent promotion. The only hope I have is that someday the superior subzones of Sannio will once again become separate DOCs to distinguish these wines from the nondescript Sannio DOC.

Similarly absurdly large is Irpinia (pictured above), which was also elevated from IGT to DOC. Within its borders lie the superior DOCGs Taurasi, Fiano di Avellino and Greco di Tufo, while the confusingly named Campi Taurasini, a small area where Aglianico together with Sciascinoso rules, is now a mere subzone of Irpinia. The name is dangerously similar to Taurasi, a situation that by law is almost always forbidden anywhere else in Europe because of potential confusion – but there you go.

In the Irpinian hills and the mountains, where the vineyards of Taurasi, Greco di Tufo and Fiano di Avellino can be found, the third soil type, limestone, prevails. This type of porous rock was called *tufo* by the Romans (hence the Greco di Tufo DOC), although technically the term is incorrect, according to Dr Alex Maltman (described by Julia as 'a wine- and

Welcome

Walter Speller

[My account](#) | [Logout](#)



Hugh Johnson & Jancis Robinson

Administration

[Administration](#)
[Members](#)
[Content](#)
[Reports](#)
[CRM](#)
[Payment plans](#)
[Forum control panel](#)

Free access

[Learn about wine](#)
[Free for all](#)
[Wines of the week](#)
[Nick on restaurants](#)
[Events diary](#)
[Videos](#)
[Travel tips](#)
[Books/Digistuff](#)
[Where to buy](#)
[Where to store](#)
[Links and addresses](#)

Purple Pages

Paid membership access only

[Tasting notes](#)
[Members' forum](#)
[Oxford Companion to Wine](#)
[World Atlas of Wine maps](#)
[Inside information](#)
[Don't quote me](#)
[Alex on taste](#)
[Alder on America](#)
[Your \(re\)views](#)
[Max on Oz](#)

vineyard-savvy geologist') since the term *turo*, or *tuff*, should be reserved for volcanic material only.

Because such a large part of Campania consists of hills and mountains, there are myriad expositions and altitudes. The higher you go, the cooler it gets – so cool in fact that the grapes of Campania's most distinctive wines, Fiano di Avellino and Greco di Tufo, are hardly ever picked before the beginning of October, while Aglianico grapes for its most important red DOCG, Taurasi, are almost never picked before mid October, with the harvest regularly continuing well into November. Aglianico is extremely fickle in that it needs an even, long and slow ripening cycle in order to achieve fully ripe tannins and acidity that is in balance. It can display the same harshness and tartness as Nebbiolo if this doesn't happen, but the wines can be long-lived, complex and structured reds if the grapes are harvested at the right time. One producer from Campania told me that he believed the Aglianico del Vulturno, a DOC in the neighbouring Basilicata region, is superior to Taurasi because the wines tend to be fuller and more concentrated thanks to the vineyards being planted at lower altitudes. But although that may be an advantage over Taurasi's cooler vineyards, the most complex Aglianico wines undoubtedly come from Taurasi.

After Sannio and Irpinia, the third large Campania DOC is Cilento. Situated 50 km south of Naples, Cilento's coastline is dominated by Paestum, the stunning but little-known site of three Greek temples, better preserved and more impressive than the Acropolis. Its sandy beaches are a popular summer destination for Neapolitani fleeing the hot city in July and August, while the hills and mountain slopes of its rugged, beautiful hinterland are planted with olive trees and vines. Although huge in total extent for a DOC, Cilento's viticulture is a fraction of that of Sannio. Its output is mostly Fiano and Aglianico, which are often a little less fine and minerally than the Irpinian versions, but can be worth seeking out, not least because of their modest price tag.

And last but not least there are a handful of jewels in the crown, often based on both Aglianico and Piediroso. In the DOC Costa d'Amalfi, Campania's stunning answer to the French Côte d'Azur, vineyards literally cling to any available ridge, where no other crop would survive. Some rather modern styles have emerged over the last couple of years, joined by a handful of highly individual wines, showing the region's endless potential even if production volumes from these steep sites are necessarily limited.

Aglianico and Piediroso also feature in the DOC Falerno del Massico to the north towards Lazio, its wines said to have been appreciated by the Romans. Curiously a 100% Primitivo is also allowed here. It is a mystery to me why such a historic vineyard area is not elevated to DOCG, if only because one of its producers, Villa Matilda, has long been considered one of Italy's top estates. Perhaps one swallow doesn't make a summer.

The last notable DOC is Casavecchia di Pontelatone, immediately north of Caserta, and devoted, as the name indicates, to the red Casavecchia variety. According to *Wine Grapes*, it mysteriously does not seem to be related to any other Campanian variety. The DOC lies within the much larger Terre del Volturno IGT, which stretches all the way from Caserta to Naples. Most of the land is flat here, except for the hills in the east and north east where the Casavecchia di Pontelatone DOC is situated. Its soils consist of volcanic material and limestone.

Although Casavecchia is a very rare and local variety cultivated around the town of Pontelatone, and deserves to be protected, a DOC called simply Colline Caiatine, indicating the hills of Caiazzo, where Pontelatone is also situated and where the best vineyards are, would have made more sense. The equally interesting and rare Pallagrello, Casavecchia's most regular blending partner, can also be found in these hills, but has not received the same recognition from law makers for it is not allowed on its own in the DOC. That's understandable for a DOC that carries the name of a single grape variety, but it is hardly ideal. Any producer serious about Pallagrello has to label it with the huge, anodyne Terre del Volturno IGT, even for a 100% Pallagrello wine. It just doesn't seem to do justice to this highly original grape variety.

Campania Stories is an event that not only showcases these impressive reds, but also captures practically all DOCs and indigenous red varieties in a five-day tasting marathon.

Interestingly, the event is not organised by any of the local regulatory bodies but is a private initiative. It has evolved out of an annual en primeur press tasting of the latest vintage of Taurasi, held since 2002. It was originally funded by the regional government in tandem with the Consorzio of Taurasi but when in 2009 the regional funding dried up, the organisers, Diana Cataldo and Massimo Iannacone, were determined that something for which they had worked for many years should not disappear.

Cataldo and Iannacone, with the help of journalist Paolo de Cristoforo, took the event into their own hands while asking for a contribution from each producer. Cleverly, they also broadened the event to include the whole of Campania, increasing its relevance as well as its attendance while neatly filling the gaps left by either defunct or inactive Consorzi. It is a public secret in Campania that at least some of that inactivity is caused by a lack of willingness of producers to join forces in marketing, while they continue to eye each other with suspicion as potential competitors. As is often the case in Italy, and in any winemaking country for that matter, such organisations quickly become political entities in which the different interests of producers collide.

Wines are grouped by variety and then in alphabetical order by producer.

PIEDIROSSO AND PIEDIROSSO BLENDS

Contrada Salandra Piediroso 2010 Campi Flegrei 16 Drink 2014-2017
Deep ruby. Quite ripe yet more herbal than fruity and with a hint of bell pepper. Very slow on the palate to open up and loads of grainy tannin but has the weight to match. (WS)

Marisa Cuomo, Riserva 2008 Costa d'Amalfi Furore 16 Drink 2013-2018
50% Piediroso, 50% Aglianico.
Impenetrable ruby. Brooding, sweet and a little savoury. Black olive and black forest fruit undertone by bitter tannin. Lots of character, but could be more refined. (WS)

underlined by bitter tannin. Lots of character, but could be more refined. (WS)

Grotta del Sole 2012 Penisola Sorrentina, Gragnano 15.5 Drink 2013-2014
Piedirosso, Aglianico and Sciascinoso.

Mid crimson with bluish tinge. Bright fresh and a little yeasty raspberry nose and woodland fruits. Earthy touch too. Lambrusco style frizzante. Just a little residual sugar but good freshness and certainly food compatible. (WS)

Grotta del Sole Piedirosso 2011 Campi Flegrei 15.5 Drink 2013-2015

Medium concentrated, dark ruby. Ambitious oak and dark fruit nose but nothing over the top. Just a hint of apple peel. Elegant mouthfeel and serious tannin and a little drying on the finish. This could have benefited from lees or any oak ageing. Structure looks a little too big for the concentration. (WS)

Grotta del Sole 2011 Lacryma Christi del Vesuvio 16 Drink 2013-2016
Piedirosso.

Deep violet ruby. First sample corked. A little reductive with hints of violets and raspberry. Very fluid on the palate. Could have a touch more concentration to match the firm tannin, but has a fine aromatic finish. (WS)

Grotta del Sole, Montegauro Riserva 2009 Campi Flegrei 16 Drink 2013-2016
Piedirosso.

Deep ruby. Posh oak, ripe fruit and hints of herbs and bell pepper. Perhaps a little too developed on the nose already. I get the impression that Piedirosso doesn't really like oak as it seems to oxidise quickly. Lovely freshness and firm but polished tannins on the finish. Really interesting but the tannic grip outlasts the fruit impression. (WS)

Mustilli Piedirosso 2011 Sannio 16+ Drink 2013-2016

Concentrated ruby with violet tinge. Lifted raspberry and exotic spice and tamarind. Like walking into Chinatown. Quite light-bodied and with energetic acidity. Unusual and fascinating. Has real length. (WS)

La Rivolta Piedirosso 2011 Sannio, Taburno 15.5 Drink 2013-2017

Dark ruby. Balsamic dark fruit with a hint of incense. Quite light on the palate, and could have done with a little more concentration but will come into its own with food. Fine bitter tannins on the finish. (WS)

San Francesco, 4 Spine Riserva 2009 Costa d'Amalfi Tramonti 15 Drink 2013-2015
Piedirosso, Aglianico, Tintore.

Very dark ruby. Hints of sweet fruit and violet, but the nose sets you off on the wrong foot, because what follows on the palate is high acidity and subdued sweet fruit. Not an entirely happy marriage and quite stalky on the finish. Perhaps just needs time. (WS)

La Sibilla, Vigne Storiche Piedirosso 2011 Campi Flegrei 16 Drink 2012-2018

Mid concentrated dark ruby. Perfumed and quite deep nose of sweet leafy fruit. Has the typical herbal leafy note and hint of stalkiness. Not unlike a cross between Cabernet Franc and Gamay. Lovely succulence and palate weight and mid length. A little grip of bitter tannin on the finish... (WS)

La Sibilla, Marsiliano 2008 IGT Campania 16+ Drink 2013-2017

Marsigliese, Olivella, Piedirosso.

Very dark ruby with the beginning of maturation. Lifted raspberry and paprika nose – a little Loire look-alike! Sweet red fruit with a green streak on the palate. Lovely mid-palate weight. (WS)

Sorrentino Piedirosso 2011 IGT Pompeiano 15 Drink 2013-2015

Dark violet ruby. Almost blowsy raspberry on the nose and with savoury and meaty notes. Gripping tannin on the palate. Good red fruit hints on the finish. (WS)

Sorrentino, Vigna Lapillo 2011 Lacryma Christi del Vesuvio 16 Drink 2013-2018
80% Piedirosso, 20% Aglianico.

Deep crimson. Fine, sweet nose with a hint of chalk. Polished fruit palate with a muscular structure, but it fits the whole nicely. (WS)

Le Vigne di Raito, Ragis 2009 IGT Campania 15.5 Drink 2013-2016

Aglianico, Piedirosso.

Dark ruby. A little thwarted on the nose with spicy oak and leathery notes. Much more genuine and elegant on the palate, but the oak delivers a dry tannic finish. A shame, because the raw material is very good. (WS)

Villa Matilde, Cecubo 2008 IGT Roccamonfina 15.5 Drink 2013-2016

Primitivo, Piedirosso.

Impenetrably dark ruby. Deep, multi-layered sweet nose with hints of resin and exotic spice. Quite a cocktail! The palate escapes being jammy, but only just, as there is some good acidity. (WS)

CASAVECCHIA

Vini Alois, Trebulanum Casavecchia 2009 IGT Campania 15 Drink 2012-2017

Concentrated, deep ruby. Soft subdued herbal nose. A little bit herbal on the palate too and it could do with a little more fruit to balance out the tannic load. (WS)

Terre del Principe, Centomoggia Casavecchia 2010 IGT Terre del Volturno 16 Drink 2013-2018

Impenetrable violet ruby. Lifted perfumed and sweet dark brooding fruit, but the palate is a little hard for the moment. (WS)

Vestini Campagnano Casavecchia 2009 IGT Terre del Volturno 15 Drink 2012-2016

Deep ruby. Sweet and a little jammy and at the same time leafy with a hint of oak. Same jammy fruit on the palate. Not too heavy or rich as the nose would have it but doesn't fascinate either. Vanilla fruit finish. A little banal. (WS)

PALAGRELLO

Castello Ducale Pallagrello Nero 2009 IGT Terre del Volturno 15 Drink 2013-2016
Mid ruby. Already maturing but with some real succulence on the palate. The fruit seems a little too soft for the tannic structure. (WS)

Nanni Copè, Sabbie di Sopra il Bosco 2010 IGT Terre del Volturno 17.5 Drink 2014-2020
90% Pallagrello Nero, 7% Aglianico, 3% Casavecchia.
Very dark ruby. Amazingly closed and caught up in itself. Lively acidity and elegant palate weight. Quite massive, but fine tannins on a fine aromatic finish. This has real potential. Fascinating, and definitely needs more bottle age. (WS)

Terre del Principe, Ambruco Pallagrello Nero 2010 IGT Terre del Volturno 16 Drink 2013-2016
Deep, impenetrable ruby. Savoury more than fruity with hints of liquorice. Seems very young. Elegant soft raspberry fruit but the savoury, firm tannins dominate the whole for the moment. (WS)

Selvanova, Hero Pallagrello Nero 2010 IGT Terre del Volturno 15 Drink 2012-2016
Very dark violet ruby. Beefstock nose and very closed. There is brooding fruit concentration on the palate offset by big, big tannin. I wonder if this will improve with age? (WS)

Vestini Campagnano Pallagrello Nero 2009 IGT Terre del Volturno 15.5 Drink 2013-2018
Mid concentrated ruby beginning to show some age. Almost explosive, lifted strawberry fruit. A little jammy in its aromatics and a little popular in its constitution, but strangely enough not really heavy or dense on the palate. (WS)

AGLIANICO AND AGLIANICO BLENDS

Castello Ducale, Contessa Ferrara 2007 IGT Terre del Volturno 15.5 Drink 2013-2018
Aglianico.
Impenetrable dark with the beginning of orange on the rim. Savoury, soft fruit and richly tannic. A little rustic and stalky on the finish, but appealing. Food! (WS)

De Conciliis, Donnaluna Aglianico 2011 Cilento 16.5 Drink 2013-2018
Impenetrably dense ruby. A huge strawberry jam nose with a spicy edge. Succulent and much less thick on the palate, with lots of lively acidity. Big tannins on the finish but lots of promise here. (WS)

De Conciliis, Naima Aglianico 2006 IGT Paestum 15.5 Drink 2008-2016
Impenetrable and maturing ruby, is this really the 2006 vintage? Developed nose of sweet oak, a hint of coconut and rich dark fruit. International, sweet and formulaic, and with drying tannins, but the promise is there. Good acidity. (WS)

Fontanavecchia, Grave Mora Aglianico 2006 Taburno 13 Drink 2008-2014
Dark ruby with orange tinges. Oh dear: huge nose of oak and sweet rich fruit. Plain over-oaked and sweet and rich. The oak just adds more drying tannins to the grape's tannic load. Less is more, that is all this wine needs. (WS)

La Guardiense, Lucchero Aglianico 2010 Sannio, Guardia Sanframondi 14 Drink 2013-2015
Deep crimson. Sweet oak and fruit and a little recipe like. Popular sweet vanilla and fruit and cream. Over-worked, and a shame because the fruit, now smothered in oak, does have elegance. Post modern. (WS)

La Guardiense, Cantari Aglianico Riserva 2008 Sannio, Guardia Sanframondi 14 Drink 2010-2013
Deep ruby and a little lacklustre. Dark sweet fruit and the beginning of oxidation (browning apple) – two samples tasted. Oaky sweet fruit – this should have spent much less time in oak and been released much earlier. (WS)

Masseria Felicia 2009 Falerno del Massico 15.5 Drink 2013-2017
80% Aglianico, 20% Piediroso.
Mid to dark ruby. Earthy, dark sweet fruit with hints of nutmeg. Fragrant dark fruit palate that ends completely dry and tannic. Food! (WS)

Masseria Felicia, Etichetta Bronzo 2008 Falerno del Massico 16 Drink 2014-2018
80% Aglianico, 20% Piediroso.
Impenetrable deep ruby and a little lacklustre. Sweet spice and hints of tamarind. Savoury and earthy. Very young and still a little unsettled and richly tannic. Could do with some fine-tuning as well as more time in the bottle. The potential is clearly there. (WS)

La Rivolta Aglianico 2009 Taburno 10 Drink ??
Deep ruby beginning to show orange on the rim. Seems to have a bacterial problem. Rather mouldy, dirty nose (two samples tasted). Dead fruit on the palate. (WS)

La Rivolta, Terra di Rivolta Aglianico Riserva 2008 Taburno 15.5 Drink 2013-2016
Impenetrably dark ruby. Posh oak and oatmeal and dark, chocolatey fruit, but with aeration it develops into an attractive whole. Needs a little bit more acidity to keep the attention. (WS)

Nifo Sarrapochiello Aglianico 2009 Taburno 16+ Drink 2014-2018
Youthful mid ruby. A little leathery and savoury at first. Dark fruit palate with a hint of oak. Has an elegant, mid-bodied feel to it. Quite sweet fruit on the finish, but certainly has the capacity to improve in the bottle. Promising. (WS)

Nifo Sarrapochiello Aglianico 2008 Taburno 16 Drink 2010-2015

Deep ruby and a little lacklustre. Savoury spice and tamarind nose and with a hint of orange peel. Quite true to the variety. Succulent sweet fruit on a tannic finish. Rustic and honest and with just the beginning of oxidative note on the finish. (WS)

[Selvanova, Vignantica Aglianico 2010 IGT Terre del Volturno](#) 16.5 Drink 2013-2018
Impenetrable crimson. Pretty nose of sweet cherry and cranberry fruit. Quite classic Aglianico with notes of orange and tamarind. Big tannins, but shows real depth on the finish. (WS)

[Cantina del Taburno, Bue Apis Aglianico 2008 Taburno](#) 15.5 Drink 2013-2018
Very, very dark ruby. Intriguing balsamic nose with hints of orange and spice. Quite intense plum fruit palate but lacks a little in acidity to keep it going. Ends on bitter liquorice tannins. Quite rich style. (WS)

[Cantina del Taburno, Delius 2009 Taburno](#) 15 Drink 2013-2014
100% Aglianico.
Impenetrable violet ruby. Lots of sweet concentrated fruit. Damson, plums, and big tannins. Ends savoury and with a big dose of very dry tannin. (WS)

[Cantina del Taburno, Fidelis Aglianico 2009 Taburno](#) 15.5 Drink 2013-2015
Deep ruby. Balsamic and hints of green soap on the nose. Sweet and a little jammy on the palate. The gripping tannins make for a nice contrast but the whole is a little unbalanced. (WS)

[Torre a Oriente Aglianico 2008 Taburno](#) 15 Drink 2013-2015
Dark ruby beginning to mature. Lifted, sweet cherry juice and vanilla nose. A little too much winemaking and too little terroir. Has Aglianico's hallmark tannic power but no real depth to back it up. (WS)

[Torre a Oriente, Don Curzetto Aglianico 2006 Taburno](#) 16 Drink 2010-2020
Almost impenetrable deep ruby. Sweet, internationally moulded nose, but much more genuine and appealing on the palate with Aglianico's character coming through. This still pushes the very ripe and dense button, but will have its fans, no doubt, and staying power it has. Again, skilful winemaking but with not enough eye for terroir. (WS)

[Trabucco, Rapicano 2009 Falerno del Massico](#) 16.5 Drink 2014-2020
80% Aglianico 20% Piediroso.
Concentrated ruby with the beginning of orange on the rim. A little balsamic and with a hint of tar on the nose. Fresh fruit palate with real depth and richly tannic. This really grows on you. Could do with a little more age. (WS)

[Venditti, Bosco Caldaia 2007 Sannio Solopaca](#) 15.5 Drink 2013-2016
Aglianico, Montepulciano, Piediroso.
Almost impenetrable crimson. Savoury and meaty and a little closed on the fruit, with a streak of greenness. Savoury, rich fruit palate with rustic tannins. Could be a little more polished. (WS)

[Vestini Campagnano, Conca Riserva 2008 Galluccio](#) 15.5 Drink 2013-2016
Pallagrello, Aglianico.
Impenetrable violet ruby. Violets and sweet jammy fruit loaded with ripe tannins. A little commercial and upfront perhaps but does have some ageing potential. (WS)

[Villa Matilde 2008 Falerno del Massico](#) 16.5 Drink 2013-2017
Deep ruby with orange tinged rim. Perfumed, spicy fruit. A nicely built wine with good acidity and muscular tannin, but the fruit should be a little less jammy to make it more complex. (WS)

[Villa Matilde, Vigna Camarato 2006 Falerno del Massico](#) 17 Drink 2015-2020
80% Aglianico, 20% Piediroso.
Mid ruby with the beginning of orange on the rim. Exotic spice and sweetly balsamic on the nose. Quite savoury on the palate and with compact, well built tannin. The fruit still needs to open up. Patience is needed! (WS)

PRIMITIVO

[Papa, Conclave Primitivo 2010 Falerno del Massico](#) 15.5 Drink 2013-2017
Impenetrable deep ruby. Cherry, damson with a hint of tomato leaf. The sweetness of Primitivo but much more tannic than its Puglian version. Less rich too and just enough acidity to keep it going. (WS)

[Papa, Campantuono Primitivo 2008 Falerno del Massico](#) 14.5 Drink 2013-2014
Deep ruby with orange tinges. Browning apple on the nose and with loads of dried fruit. The second sample is pretty much the same. Pretty tired on the palate although the fruit sweetness and the acidity keep on resonating on the finish. Drink up. (WS)

BARBERA

[Venditti Barbera 2010 Sannio](#) 15 Drink 2013-2015
100% Barbera.
Dark ruby beginning to mature. Rose petals, sweet jammy strawberry and Moroccan leather. Quite conflicted on the palate but with loads of drying tannins. Unbalanced and worked too hard. (WS)

Tags: [Campania](#)

[\[Back to top\]](#)

[\[Previous\]](#) [\[Next\]](#)

Sign up for our free newsletter



Your email address

Sign up



Jancis Robinson @JancisRobinson 4h

Loving the Corsican twist to l'affaire Hollande. A worthy successor to the croissants
Expand



Jancis Robinson @JancisRobinson 6h

Admirable joint investment in Beaujolais planned by @Boisset_Wines, G Duboeuf & St Etienne co-op to encourage young vignerons. Bravo!

Tweet to @JancisRobinson



Follow us on Twitter



View our selection of Chinese-language content.



RSS

© Copyright 2000-2014 Jancis Robinson