



WINEMAKER

Massimo Di Renzo

TECHNICAL DATA

Acidity: 6.25 g/L
pH: 3.58

Alcohol
13%

MASTROBERARDINO

VILLA DEI MISTERI ROSSO POMPEIANO 2011

BACKGROUND

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.

In 1996, Mastroberardino was selected by the Italian government to lead the ambitious Villa dei Misteri (or Villa of Mysteries) project, with the goal to recreate the wines of the ancient city of Pompeii using the same grape varieties and viticultural techniques of the period. Working with the Archaeological Superintendent of Pompeii, they have administered DNA testing and unearthed frescoes and architectural sites to piece together this ancient winemaking region. Mastroberardino has replanted vineyards using the same grapes and techniques used by the Ancient Romans.

APPELLATION

Rosso Pompeiano IGT

VARIETAL COMPOSITION

50% Piediroso, 40% Aglianico, 10% Sciascinoso

TERROIR & VINTAGE NOTES

Located in the DOC of Vesuvio, the vineyards sit below Mt. Vesuvius, who, through its destruction, has nourished the land with mineral-rich volcanic ash.

The ventilating winds of the nearby Tyrrhenian Sea promotes a healthy climate for the region's native grapes, Piediroso and Coda di Volpe.

The Vesuvio DOC area is characterized by volcanic, loose soils, very rich in minerals and well-draining. The exposure is mainly Southern facing. Positioned 50m a.s.l., the vines are planted density of 7,000 vines/ha. An ancient Roman vine training method is used, called "vigna a palo."

WINEMAKING & AGEING

Hand harvested in October, grapes are fermented in stainless steel and undergo a long maceration at a controlled temperature. The wine is aged for 12 months in barriques and five years in bottle.

TASTING NOTES

Ruby red. Aromas of cherries, plums, raspberries, and black pepper. Refined, light tannins and bright acidity make this a lifting, balanced wine. Pairs well with mature cheeses, steak and game dishes, mushrooms and truffles.

Mastroberardino
1878

VILLA DEI MISTERI



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