



CAMPANIA, ITALY



The Mastroberardino family is largely responsible for the revival and elevation of the native grapes and winemaking traditions of Campania's remote Irpinian region, following WWII. Under the leadership of the 9th generation, Antonio Mastroberardino, their efforts ignited a resurgence in quality red and white wine production in all southern Italy. Piero, Antonio's son, continues his family's passion for restoration and preservation.

Founded in 1878, the historical headquarters of the company is located in the town of Atripalda in Irpinia, where the original cellar is still in operation. The family owns and operates fourteen vineyards - covering a total of 785 acres - in three DOCG production areas of Irpinia: Greco di Tufo, Fiano di Avellino, Taurasi. Working primarily with Campania's ancient, native varietals, Fiano, Greco, and Aglianico, Mastroberardino has resuscitated would-be extinct grapes into world class varieties.

- · Mastroberardino is the benchmark Campanian producer. The wines are standard bearers for Aglianico, Greco & Fiano, and universally acknowledged among trade for their exceptional quality
- The 1968 Taurasi is the most sought after Aglianico among Somms. In Burton Anderson words: "Admirers of Taurasi will never forget Mastroberardino's Riserva from the 1968 vintage"
- · Although DOCG regulations allow the inclusion of 15% of other grape varieties, Taurasi at Mastroberardino has always been made entirely from Aglianico
- · Mastroberardino has been imported into the US for over a century. Library vintages of their reds and whites are collector items
- · For decades, the portfolio has consistently received 90+ points from top publications. Mastroberardino wines are recognized among consumers and sought after by educated wine drinkers
- · Vertical retrospectives going back to the 1920s demonstrate the extraordinary capability of the wines to age
- · Family run winery, who are committed to sustainable viticulture
- $\cdot\,$ Constantly innovating, Mastroberardino is currently recreating the vineyards and wines of the ancient city of Pompeii



PIERO MASTROBERARDINO, OWNER

Naturalis Historia Taurasi DOCG Radici Taurasi Riserva DOCG Radici Taurasi DOCG Stilèma Fiano di Avellino DOCG Stilèma Greco di Tufo DOCG Stilèma Taurasi Riserva DOCG Villa dei Misteri Rosso Pompeiano Re di More Irpinia Aglianico DOC Radici Fiano di Avellino DOCG Nova Serra Greco di Tufo DOCG Lacryma Christi del Vesuvio Rosso DOC Lacryma Christi del Vesuvio Bianco DOC Lacrimarosa Irpinia Rosato DOC Aglianico Irpinia DOC Greco di Tufo DOCG Fiano di Avellino DOCG Falanghina del Sannio DOC Mastro Aglianico Campania IGT Mastro Greco Campania IGT







MASTROBERARDINO NATURALIS HISTORIA TAURASI DOCG

Taurasi DOCG, Italy





WINE ADVOCATE

- Named after Pliny the Elder's magnum opus, "Naturalis Historia," this wine is the ultimate expression of the rich, volcanic Irpinian terroir
- Sourced from a single vineyard, Mirabella Eclano, which is known for its high-quality, old vine Aglianico plantings
- This estate is spread over several hills with different exposures and is dedicated to the production of red grapes on slopes with soils containing sandy loam, with traces of limestone, clay and volcanic matter
- · Complex, full, intense and persistent; Aromas of violets, black currant, blackberry, strawberry, black cherry, vanilla and chocolate
- · Ageing potential of 50+ yrs



MASTROBERARDINO RADICI TAURASI RISERVA DOCG

Taurasi DOCG Riserva, Italy





- · Most notable wines are produced in the Taurasi appellation, where Aglianico thrives in its volcanic soils
- · Radici, meaning "roots," refers to the family's research in clonal selection, rootstocks, and site selection within their single vineyard Montemarano estate
- Strong, dense structure and aromatic concentration are evident characteristics of this 20-year-old vineyard
- Aged for 30 months in French oak barriques and Slavonian casks



MASTROBERARDINO RADICI TAURASI DOCG

Taurasi DOCG, Italy









JAMES SUCKLING

· Grapes are sourced from two estate vineyards, Montemarano and Mirabella Eclano, within the Taurasi DOCG of Irpinia

- Neighboring the Mediterranean, Irpinia is protected from rain and frost by the mountains; its elevation protects against humidity of the lower valleys and rivers
- 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; A brilliant example of the powerful structure and elegance of this noble grape
- · Late-ripening Aglianico has naturally very high acidity and tannins, which allow for long-ageing; this wine can age 50+ years



MASTROBERARDINO STILÈMA FIANO DI AVELLINO DOCG

Fiano di Avellino DOCG, Italy



VINOUS

- · 100% Fiano
- · The first wine produced in the Stilèma range; harvested from vineyard sites across Manocalzati and Montefalcione
- Manocalzati soils are medium texture, clayey-calcareous and Montefalcione features sandy, loose, volcanic soil
- The wine is aged 24 months on the lees, which imparts remarkable flavor and longevity in the wine
- About 10% ferments and ages in wood (non-first passage barriques) for 12 months; The final blend was refined 18 months in bottle before release
- A broad and complex bouquet, smoky notes and Mediterranean brush, followed by delicate nuances of aromatic herbs and dried fruits; Clean, acidic, and nervy, with salty characters and an appreciable drinkability



MASTROBERARDINO STILÈMA GRECO DI TUFO DOCG Greco di Tufo DOCG, Italy

· 100% Greco



2017 WINE ENTHUSIAST

· Vines are sourced from various family estate vineyards in Montefusco, Tufo and Petruro Irpino, which are characterized by loamy-sandy soils, deriving from sandstones mother rock and marls, with a significant presence of limestone

- These regions cover a particular hilly, mountainous microclimate, which imparts incredible acidity, freshness, and elegance in the wine
- Aged 18 months on the lees, which gives remarkable flavor and longevity
- · About 7% ferments and ages in wood (non-first passage barriques) for 12 months; The final blend was refined 18 months in bottle before release
- · Complex hints of damp stone, oysters, salty and smoky notes, aromatic herbs, yellow flowers, lychee, and grapefruit; A marked saline note on the palate, accompanied by a surprising freshness that gives it drinkability and finesse



MASTROBERARDINO STILÈMA TAURASI RISERVA DOCG

Taurasi DOCG, Italy



WINE ADVOCATE



VINOUS

- 100% Aglianico
- Aglianico vines for the production of Stilèma Taurasi are selected from four different family sites: Pietradefusi, composed of clayey soils; Montemarano, composed of clayey-limestone soils; Paternopoli, composed of medium-textured soils with a good balance between clay, silt and sand; and Mirabella Eclano, composed of medium-textured soils with the presence of sandy sandstones and clay
- Aged for about 24 months in Slavonian oak barrels (50 hl) and French oak barriques (not first passage); Refinement in bottle for 30 months before release
- · Complex fruity and floral aromas, in harmony with spicy nuances, featuring cherry, plum, blackberry, caramel, tobacco, vanilla, leather, and cloves
- · Fresh, savory, agile, with a silky tannic texture, providing for a well-balanced, highly drinkable wine

















MASTROBERARDINO VILLA DEI MISTERI ROSSO POMPEIANO

Rosso Pompeiano IGT

- · Piedirosso, Aglianico, Sciascinoso
- · In 1996, Mastroberardino was selected by the Italian government to lead the ambitious Villa dei Misteri (Villa of Mysteries) project: to recreate the wines of the ancient city of Pompeii using the same grape varieties and viticultural techniques of the period
- Vineyards were reconstructed inside the ruins of the ancient city, Villa dei Misteri
- · 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 wine is aged for 12 months in barriques and five years in bottle





MASTROBERARDINO RE DI MORE IRPINIA AGLIANICO DOC Irpinia Aglianico DOC, Italy



· 100% Aglianico

- Aged for one year, this is a youthful expression of Aglianico; The name Re di More ("King of Blackberries") refers to the profile of this grape when vinified into a
- · Two biotypes of Aglianico are selected for this bottling, grown on ungrafted, 100-year-old vineyards within the Mirabella Eclano estate
- Aged for 12 months in French oak barriques, followed six months refinement in bottle
- · A complex and enveloping bouquet offers aromas of red fruits, particularly strawberry and raspberry, and spices such as vanilla, tobacco, cocoa, and coffee



MASTROBERARDINO RADICI FIANO DI AVELLINO DOCG



Fiano di Avellino DOCG, Italy

- The branch depicted on the label is from a painting by Micozzi, featured on the vaults of Mastroberardino's historic cellar
- The Mastroberardino family has revived the Fiano grape into a world-class white wine; Santo Stefano del Sole vineyard is a reference point for Fiano di Avellino production and dedicated to this variety only
- The Fiano grape originates from the town of Avellino, where the variety produces its most mineral-driven wines with long ageing potential
- Balanced acidity and soft on the palate, with white peach and grapefruit leading to dried fruits



MASTROBERARDINO NOVA SERRA GRECO DI TUFO DOCG Greco di Tufo DOCG, Italy



2020 JAMES SUCKLING

- · 100% Greco di Tufo
- · The ancient Greco Bianco grape, of which Greco is a clone, was brought to the province of Avellino dai Pelagi in Campania, from Thessaly in Greece, in the first century B.C.
- The most prestigious Greco clone hails from the town of Tufo in Avellino, where the grape thrives; The Montefusco vineyard is dedicated solely to the production of Nova Serra Greco di Tufo
- Soils are composed of clay and calcareous materials, with traces of volcanic ash
- · Featured on the label is a reproduction of a Raffaele De Rosa painting, which is also on the vaults of Mastroberardino's historic cellar
- · Bright acidity carries ripe fruit flavors across the palate



MASTROBERARDINO LACRYMA CHRISTI DEL VESUVIO ROSSO DOC

Lacryma Christi del Vesuvio DOC Rosso, Italy

- · 100% Piedirosso
- · Piedirosso ("red feet") is the second most-planted red variety in Campania after Aglianico
- · This wine, made famous by the Ancient Romans, owes its fame and name to the monks who, as far back as the Middle Ages, produced free-run juice from the grapes harvested in Vesuvius vineyards
- The vineyards sit below Mt. Vesuvius, which, through its destruction, has nourished the land with mineralrich volcanic ash and lapilli, small rock fragments from erupting volcanos
- · Aromas of cherries, plums, raspberries, and black pepper; Refined, light tannins and bright acidity make this a lifting, fruity wine

















MASTROBERARDINO

LACRYMA CHRISTI DEL VESUVIO BIANCO DOC Lacryma Christi del Vesuvio DOC Bianco, Italy

- · 100% Coda di Volpe
- · Dating back to the 16th Century, Coda di Volpe's name was given in reference to the variety's long, pendulous grape bunch, resembling a fox tail
- Legend has it that God cried when he found a corner of heaven, above the gulf of Naples, stolen by Lucifer; Where his divine tears fell, the vines of Lacryma Christi were born
- Aromas of pear, apple and citrus, with notes of white peach and licorice
- · Smooth, with moderate acidity and body make this a wellstructured, food-friendly wine



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LACRIMAROSA IRPINIA ROSATO DOC

Irpinia Aglianico DOC, Italy



- · 100% Aglianico
- · Lacrimarosa, meaning pink tears, is named from the method of production, whereby Aglianico grapes are gently pressed, imparting a slight pink color and light, aromatic profile to the wine
- Grapes are sourced from the Lapìo (11 ha) & Pietradefusi (3 ha) estate vineyards, which are characterized by calcareous limestone and clay-loam soils
- Produced from Aglianico which has naturally high acidity and tannins that allow for a long life - 30+ years ageing potential
- Fruit forward, with a delicate bouquet of white peaches, honey, strawberries, raspberries, peonies, and red currants



MASTROBERARDINO AGLIANICO IRPINIA DOC

Irpinia DOC, Italy

- 100% Aglianico
- · The powerful, age worthy Aglianico grape, native to Campania, has been produced into wine since Ancient Roman times
- · In the late 1940's, the Mastroberardino family began a comprehensive restoration project - to revive the nearextinct Aglianico grape - at their estate in Irpinia
- Careful site selection and clonal propagation has led to the production of some of Italy's finest red wines
- · Aged in barrel for 10 months, followed by an additional 6 months refinement in bottle
- · Elegant and soft on the palate, with notes of berries and strawberry jam; A versatile, food-friendly wine



MASTROBERARDINO GRECO DI TUFO DOCG

Greco di Tufo DOCG, Italy

- 100% Greco di Tufo
- The ancient Greco Bianco grape, of which Greco is a clone, was brought to the province of Avellino dai Pelagi in Campania, from Thessaly in Greece, in the first century BC
- The Tufo village was one of the most important sulfur mining centers of Southern Italy: The sulfuric minerality is still evident in the aromatic and taste profile of the
- Medium to full-body with high acidity, Greco di Tufo is one of the few white varieties with the ability to age
- Complex aromas of citrus fruits, peach, pineapple, apricot and lime; Structured and elegant on the palate, with lovely minerality



MASTROBERARDINO FIANO DI AVELLINO DOCG

Fiano di Avellino DOCG, Italy

- · 100% Fiano di Avellino
- · Historically, Fiano was known as apiana, as its sweet berries were attractive to bees; Vines were traditionally found near hazelnut orchards, which has seemingly influenced the grape's flavor profile
- · The Fiano grape originates from the town of Avellino, where the variety produces its most mineral-driven wines with long aging potential
- This is a delicate wine, with hints of fresh fruit, almond, hazelnut, citrus fruits, herbs, white flowers, and dried flowers



MASTROBERARDINO FALANGHINA DEL SANNIO DOC

Falanghina del Sannio DOC, Italy

- · 100% Falanghina
- · This indigenous grape is known for its fresh, mineral, perfume-y and fruit-forward flavor profile; The name likely comes from the Latin "falangae" – poles that were traditionally used to support the vine's canopy
- Falanghina is thought to have been used to produce Falernian, Italy's best-known wine during the Roman period; Wines were produced in dry and sweet styles and were high in alcohol.
- Harvested from the South-Eastern facing Apice estate, on volcanic, mineral-rich, sandy-loam soils
- Aromas of ripe pineapple, citrus fruits and white flowers; Notes of honeysuckle and toasted almond on the palate are lifted by lively acidity

















MASTROBERARDINO MASTRO AGLIANICO CAMPANIA IGT

Aglianico Campania IGT, Italy

- · 100% Aglianico
- · The powerful, age-worthy Aglianico grape, native to Campania, has been produced into wine since Ancient
- · Careful site selection and clonal propagation has led to the production of some Italy's finest red wines; This is an excellent introduction to the varietal
- Produced from various estate vineyards characterized mainly by chalky-clay soils
- · This fresh, youthful red has notes of strawberry, cherry, blackberry and violet flowers; The palate is smooth, medium-bodied, with red fruits on the palate and a fruity finish



MASTROBERARDINO MASTRO GRECO CAMPANIA IGT Greco Campania IGT, Italy

- · 100% Greco
- · Native to Campania, Greco is one of the top white varietals of the region
- · The terroir of Irpinia is well suited for viticulture, for its unique volcanic microclimate, due to Mt. Vesuvius
- This wine is sourced from vineyards located mainly on chalky-clay soils with a South-East exposure, at an average 1,150 ft. a.s.l.
- An intense bouquet of tropical fruit and white flowers; Fresh and fruity on the palate, with lively acidity













