



# MASTROBERARDINO

## STILÈMA GRECO DI TUFO DOCG 2017

### BACKGROUND

The Mastroberardino family, leaders in Italian viticulture, are largely responsible for the revival and elevation of Irpinian and Campanian winemaking post WWII. Much of this work was initiated by Antonio Mastroberardino, the 9th generation, who's 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, the family has resuscitated would-be extinct grapes into world class varieties.

Increasingly important to Antonio over the course of his career was to preserve and catalogue the traditional viticulture he fought so hard to revive. To remember a pre-war viticulture in Irpinia, when climate, agriculture and industry were less influential and varietal wines displayed stronger provenance and varietal characterization. To realize this dream, Piero, Antonio's son, and current owner, commenced the Stilèma project in honor of his father. Stilèma, meaning stylistic choice, interprets a style of winemaking that took place in Irpinia from the late 1950's through early 1970's for Aglianico wines and from the 1970's through 1980's for Fiano and Greco wines.

In the early 2000s, Piero began a series of planting experiments, using selected clones grown in multiple pre-phyllloxera vineyards across Mastroberardino's estates in Irpinia, as historically done, to ensure nuanced complexity, elegance and finesse. The goal with Stilèma wines is to express the greater Irpinian terroir, rather than specific vineyard sites.

### APPELLATION

Greco di Tufo DOCG, Italy

### VARIETAL COMPOSITION

100% Greco

### TERROIR & VINTAGE NOTES

Stilèma Greco vines are sourced from various family estate vineyards in Montefusco, Tufo and Petraro 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, mountain microclimate, which imparts incredible acidity, freshness, and elegance in the wine. The average planting density is 4,000 plants / ha.

### WINEMAKING & AGEING

The wine is aged 18 months on the lees, which imparts remarkable flavor and longevity in the wine. Malolactic fermentation rounds off its profile, giving it density and complexity. 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.

### TASTING NOTES

Light yellow with greenish reflections. This Greco has very articulated perfumes, with 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. It closes with subtle and particularly long persistence.



**95** BEST OF YEAR 2021  
WINE ENTHUSIAST  
POINTS December 2021

91 PTS WINE SPECTATOR 9/21

91 PTS WINE ADVOCATE 8/21

91 PTS VINOUS 5/20

### WINEMAKER

Massimo Di Renzo

### TECHNICAL DATA

Alcohol  
13%



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