



CAMPANIA

Cheat Sheet

ABSTRACT

A summary of the Campania wine region
blog series from the Wine Voyager

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The Wines of Italy

THE WHITE WINES

• **Fiano**

- Also Known as Apiano (Attract bees) from its ancient name, reported by Pliny the Elder in his Naturalis Historia.
- The most typical Fiano wines offer very refined aromas of hazelnut, green apple, pear, and honey with white floral aromas.
- With age the wines develop more intense, nutty and toasted smoky notes and the best ones, even a flinty-petrol, briny nuances.
- This wine is also widely known for its aging capacity as well as a versatile food pairing, from the most delicate dishes to the most complex. Especially fish-based main courses. In fact, this wine is full bodied, differently from most whites.
- **Best Appellations: Fiano di Avellino DOCG – Fiano Beneventano (Sannio), Cilento DOC**
- **Food Pairing: Pasta in Pesto sauce, Mostly delicate fish dishes.**

• **Greco di Tufo**

- The wines are straw golden yellow in color, with delicate aromas of citrus, pear, quince, stone fruit, hints of tropical fruits and almond.
- It is a clean refreshing wine that needs to be consumed young.
- These wines need food as they contain a lot of natural acidity and are not high in fruit flavors.
- **Food Pairing: White meat dishes (Chicken and Turkey also in some lemon or light sauce), Salmon and more fatty fish dishes.**
- **Best Appellations: Greco di Tufo DOCG**

• **Falanghina**

- Wines from FALANGHINA have delicate floral and aromatic herbal notes such as broom and sage along with apple, pear, stone and tropical fruits. The wines also demonstrate leafy-vegetal nuances coupled with refreshing acidity.
- These wines can be unambitious, light, simple and straightforward. Its important to buy Falanghina from known producer like Quintodecimo, Mastroberardino, Feudi.
- There are two types of Falanghina, Flegrea and Sannio; whereas the one from Sannio are more structured with bigger body.
- **Best Appellations: Campi Flegrei DOC, Falanghina del Sannio DOC, Falerno del Massico**

- ***Biancolella***

- It makes wine moderately low in alcohol and acidity
- It offers attractive aromas of Mediterranean broom with notes of citrus, herbs, almond and sometimes tropical fruits.
- The wines have usually a saline finish.
- **They are a perfect pairing with fish and pasta dishes**
- **Best Appellations: Ischia DOC, Capri DOC, Costa D'Amalfi DOC (Blended)**

- ***Coda di Volpe Bianca***

- Wines can show prodigious richness and above-average complexity, with a honeyed, creamy texture and bright yellow and tropical fruit flavors (ripe peach, pineapple, papaya) that are hard to forget.
- Coda di Volpe Bianca is a wine that has something for everyone, matching well with simple vegetable dishes or more complex fish preparations, and even white meats.
- **Best Appellations: Vesuvio DOC (Lacryma Christi)**

- ***Asprinio***

- The wines are light bodied with sharp acidity and moderate alcohol , they have subtle aromas of citrus, almond, and spice.
- Their acidities makes it ideal for sparkling wines.
- They are great substitute for Prosecco as aperitif
- **Best Appellations: Aversa DOC**

The Red Wines

• **Aglianico**

- They will always be firm, savory red wines with real mineral rather than animal or vegetable nuance, and plenty of underlying fruit to go along with their great structure and depth
- If the grapes aren't allowed to overripen, the wines invariably express a lovely floral note, most often recalling red roses, another similarity to Nebbiolo. Aglianico's floral perfume, high tannins and acidity, and obvious ageworthiness have given it its reputation as the "Barolo of the south."
- The gracefulness and minerality of Aglianico wines offer considerable refinement while eschewing gamey or leathery notes, a combination that sets the Aglianico grape and wine apart from all other central and southern Italian wines.
- It is also blended with Piediroso to tame the harsh tannins.
- Lower prices of equivalent high quality Barolo and Brunello di Montalcino.
- **Best Appellations: Taurasi DOCG, Taburno DOCG and Sannio DOC, Cilento DOC**
- **Food Pairing: Meat sauce pasta dishes, Meat and Game dishes**

• **Piedirosso**

- After Aglianico, Piedirosso is the second most-planted red grape of Campania (the most common in the province of Naples) and so is part of an infinite number of IGT, DOC, and DOCG wines.
- Mostly used as blending partner for Aglianico.
- Piedirosso wines are characterized by lower acidity and softer tannins than Aglianico wines, but they almost always show a green or herbal streak
- Piedirosso ripens properly it yields a remarkably satisfying wine characterized by bright red-berry and floral aromas and flavors, complicated by obvious tar and herbal notes and a saline tang.
- It's the floral element (geranium, lavender, and with age, violet) that sets the good wines apart from the bad ones (which aren't floral, but vegetal).
- **Best Appellations: Vesuvio DOC – Lacryma Christi Rosso, Campi Flegrei DOC**
- **Perfect for Red sauce pasta dishes and white meat**
- **Although far fetched I would say: Piedirosso:Aglianico= Pinot Noir: Cabernet Sauvignon**

- ***Pallagrello Nero***

- The name derives from the name “ball” given the almost perfectly sphere of the berry, others believe that the name derive from “paglia”. “hey” where the grapes were put to dry to be eaten as raisins.
- It is grown in the Caserta region where its producers are all located. Recently the wines produced by Pallagrello Nero have reached a great level of popularity.
- The best wines exhibit aromas and flavors of red cherry, black currant, tobacco, black pepper, and blackberry jam typical of the variety; the wines are usually characterized by soft tannins and low levels of acidity.
- **Best Appellations: Some excellent IGT Terre del Volturno wines are made with Pallagrello Nero.**

- ***Casavecchia***

- Casavecchia owes its name (“ old house”) to the discovery of a unknown centenary vine by a farmer, Prisco Scirocco, at the end of the nineteenth century, outside the ruins of an ancient Roman home near the town of Pontelatone, in northern Campania’s province of Caserta, Beppe Mancini brought back to vinification.
- Casavecchia only grows in the countryside north of Caserta, in the areas surrounding the towns of Castel di Sasso, Formicola, Liberi, and Pontelatone, but plantings are increasing. Its return from the brink of extinction, and the quality of its wines, have won it media attention and a slew of new admirers.
- Initial results show Casavecchia to be particularly rich in anthocyanins and to be blessed with tannins that taste smooth and supple when properly ripe.
- The aromas of delicate field herbs, bay leaf, rosemary, dried mushrooms, green peppercorns, and oregano are typical, though hard to find in many wines. However, it’s this delicate but discernible aromatic note that sets Casavecchia wines apart from most other reds of Campania.
- **Best Appellations: Casavecchia di Ponteleone**