

VESTINI CAMPAGNANO

CASAVECCHIA 2013

In the region between Castel Campagnano and the Conca della Campania, an area where great wines have been made since Roman times, the Barletta family has developed their passion for historical grape varieties. Being the first winery to develop research on the almost extinct Pallagrello, red and white, and Casavecchia clones, make theirs the most unique project from the Campania region. The Vestini Campagnano project began in 1990 with garage style research and only a few vines growing in the backyard.

Stimulated by the idea that Pallagrello once belonged to the noblest varieties of Europe and held in high esteem by the Bourbon kings, enabled the estate to enlist Luigi Moio as their scientific support. By 2000, Vestini Campagnano had planted vineyards based on the original viticultural material discovered here and was producing 6,000 liters of wine divided between Pallagrello Bianco and Pallagrello Nero, and Casavecchia, all Terre al Volturno IGT. Today owner Alberto Barletta has been joined by his sons, Amedeo & Luigi, as managers of this unique estate, and with the additional of enologist Paolo Caciorgna, who lends the finishing touches and great elegance to the beautiful wines made here!

Varietal composition:	100% Casavecchia
Appellation:	IGT Terre del Volturno
Production Area:	Caiazzo
Vineyard:	Vestini Campagnano
Clones:	420A
Vineyard practices:	Organic
Plot characteristics:	Clay based soil, 150 meters,
Yield:	6 quintals per hectare
Planting Density:	4000 vines per hectare
Clusters per Vine:	4
Harvest Date:	First week of October
Fermenters:	Temperature controlled stainless
Fermentation:	Natural yeast
Maceration:	4 days
Malolactic Fermentation:	100% in stainless steel
Aging:	12 months barrique (70% new), 6 month bottle
Bottling:	Filtered
Total Production:	250 cases

DESCRIPTION: The origins of this variety are shrouded in mystery. What is called Casavecchia today takes its name from the "old house" where the sole plant was found that survived the grape diseases of the nineteenth century. Rediscovered thirty years ago by Luigi Veronelli, it is thought today that it is the descendent of Trebulano, a grape lauded by Pliny in Roman times.

TASTING NOTES: Bold, not overly fruit driven, but seriously structured at the nose, broadens in the mid-palate with an explosive finish of blackberries and strong spices.

