

PORTOVINO

LUIGI TECCE 'CALIPSO' IRPINIA ROSATO 2020

"First you will come to the Sirens who enchant all who come near them." 2020 marks Calipso's first vintage and siren-song. As a preview, Luigi will skip the 2021 vintage, but 2022 is already tasting promising from the tank. Continuing our budding PhD in Oeno-Homeric Literature, note that Luigi first *rosato* was in the 2018 vintage and called La Ciclope. Whaddup with Calipso vs Ciclope? Will he still make Ciclope? Luigi says: "The future is unpredictable, the only thing that is certain is that Ciclope was raised in wood, and Calipso in steel tanks."

REGION: Campania **GROWING AREA:** Taurasi; Paternopoli cru subzone

FARMING: practicing organic. Natural

VINEYARD: grapes are from the vineyards in Castelfranci and

Paternopoli **ALTITUDE:** 550 m / 1,800 ft

SOILS: sandy and clay limestone, enriched by pyroclastics (from Vesuvius's ancient volcanic eruptions)

VARIETIES: 100% Aglianico **VINE AGE:** 20 years old

VINE TRAINING: *cordone speronato*

HARVEST DATE: end of October

YEASTS: native yeast with spontaneous fermentation

FERMENTATION & ÉLEVAGE: hand-picked grapes are directly pressed. Fermentation takes place in stainless steel tanks. Élevage for 12 months in stainless steel and 12 months in bottle

SULPHUR: none added **ALCOHOL:** 14% **PRODUCTION:** 4,000 bottles

