

PORTOVINO

LUIGI TECCE 'SATYRICON' IRPINIA CAMPI TAURASINI 2021

Sometimes, one just needs a lusty glass or three! And Satyricon is that wine, raised in steel from the younger vines, it is the perennial Osteria wine of Roman gladiators and medieval merry-makers.

Luigi Tecce envisions it as a blending of Greco-Roman and Medieval traditions of the raucous table of wine and song: "Satyricon becomes Dionysus, then the Devil as Lucifer himself."

The 2021 has an alluring, inviting nose of ripe raspberry and wild cherries. This wine may be 15%, but it goes down like it has 9% - perfect for a Satyricon. Classic Taurasi Aglianico's roasted chestnuts on a fire nose and chalky mouth. Lotta wine here to love all night long. This is my favourite vintage ever of Satyricon ever for the freshness and extra chalk notes in mouth.

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:** 25 years old

VINE TRAINING: *cordone speronato* **HARVEST DATE:** between end of October and beginning of November **YEASTS:** native yeast with spontaneous fermentation

FERMENTATION & ÉLEVAGE: hand-picked grapes are crushed and then lightly pressed by hand in a small basket press. Fermentation takes place in stainless steel tanks for 30 days. Élevage for a minimum of 12 months 50 hectoliter botti grandi. Minimum of 6 months in bottle

SULPHUR: None added **ALCOHOL:** 15% **PRODUCTION:** 12,153 bottles

