

PORTOVINO

2VITE ROSSO CAMPANIA 2019

2Vite translates as the “two lives” of the enologist Vincenzo Mercurio and the zany and lovable Professor of Enology and Microbiology at Palermo, Giancarlo Moschetti. Prof Moschetti has numerous scholarly publications that keep us up at night, such as Dissemination of Wine-Related Yeasts by Migratory Birds (2011), and he’s also written many scientific publications about native yeast pied de cuve in fermentation. He’s been the Prof – the moniker Italian students endearingly use for their professors – for more than a few producers whose wines we like to drink (Beppe Grasso, Aldo Viola, Cataldo Calabretta, etc.)

Obviously Prof Moschetti and Mercurio do this as a side-gig, a project to make a wine they love from vineyards they love. Total production is only around 1,000 bottles a year. The wine is a blend of two Campanian varieties Aglianico and Piediroso: Aglianico gives the bones and smokey/mineral complexity, the Piediroso makes everything elegant, with an extra dash of salt and red fruits. The Aglianico come from Taurasi, a gift from Prof Moschetti’s wife; the Piediroso is from Lettere, the property of Mercurio’s wife. Thank goodness for the women!

We love to see these two gifted professors putting their skills out there for students to see, and it’s something that we want to support. How cool is it to see Prof Moschetti wading in the fermenting must of Aglianico, trodding down the cap, while imploring his student to smell the gleeful profumi coming from the vats. (All this while thinking, and studying, the microbiology of native ferments.) The natural wine world needs more professors like this!

REGION: Campania **GROWING AREA:** Taurasi and Lettere (on the Penisola Sorrentina) **FARMING:** Practicing organic
VINEYARD: 1 hectare in Coste (Taurasi) and 1.5 hectares in Bosco Ramoli (Lettere) **ALTITUDE:** 300 m / 984 ft in Coste (Taurasi) and 280 m / 919 m in Bosco Ramoli (Lettere) **SOILS:** clayey limestone in Taurasi; sand and volcanic ashes in Lettere **VARIETIES:** 70% Aglianico and 30% Piediroso
VINE AGE: 7 years old **VINE TRAINING:** Cordon trained and Guyot



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HARVEST DATE: October 12th (Aglanico) and October 1st (Piedirosso)

YEASTS: Pied de cuve with native yeasts **FERMENTATION & ÉLEVAGE:** 7 days fermentation, without temperature control, in 10 HI oak casks. Maceration for 11 days for the Aglianico and 9 days for the Piedirosso. Elevage in tonneaux for 17 months and in stainless steel for another 20 months, after racking and blending. Unfiltered. **MALOLACTIC FERMENTATION:** Yes

SULPHUR: 30 mg/L added SO₂, at pressing, after malolactic and before bottling

ALCOHOL: 13.5% **ANNUAL PRODUCTION:** 100 cases