A hand holds a glass of red wine, tilted slightly. The background is a blurred green vineyard. A dark grey text box is overlaid on the left side of the image.

WINES FROM SOUTHERN ITALY: CAMPANIA, BASILICATA AND PUGLIA

HARBOUR COVE WINE CLUB

RACHEL ZIEMBA, DIP WSET

JANUARY 2025



CAMPANIA: LONG HISTORY OF WINE MAKING



Grapes replanted in Pompeii by Mastroberardino



varietals grown in the hills above Amalfi or in the Campi Flegri near Mount Vesuvius. old vines on volcanic soil

CAMPANIA

- Large agriculturally rich region, Much volcanic soil in region
- Large population but also much outbound migration.
- Difference between coastal(near Naples, Campi Flegri) and inland areas – Benevento and Avellino.
- Large production in Irpinia

Aglianico (red, especially Taurasi), but also whites (Greco di Tufo, Fiano di Avellino and Falanghina)



RARE VARIETALS

Rivolta Coda di Volpe Sannio Taburno 2017

- Grape native to Campania. Described by Pliny the Elder as resembling foxtail. Often used in Lacryma Chrysti
- Low acidity, can be slightly pinky when ripe, likes volcanic soil
- Grown 300m above sea level, in land from coasts
- Hand-harvested, early October
- Pair with aperitif, cheeses, fish





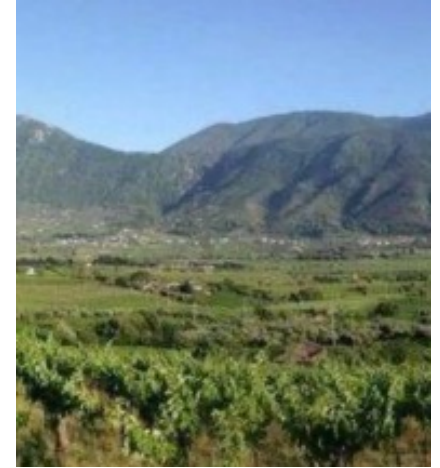
Regional Wineries



CAMPANIA WHITES

La Guardiense Janare Falanghina del Sannio 2023

- Sannio: hilly area north of Naples, Between Benevento and Avellino provinces
- 100 wineries in Sannio, Became DOC in 2010
- co-operative La Guardiense, founded in 1960. 1,000 farmer members.
- bright straw yellow. peach, orange blossom pear
- Good with fish, cheese, fried foods



PUGLIA



ROSATO (PUGLIA)

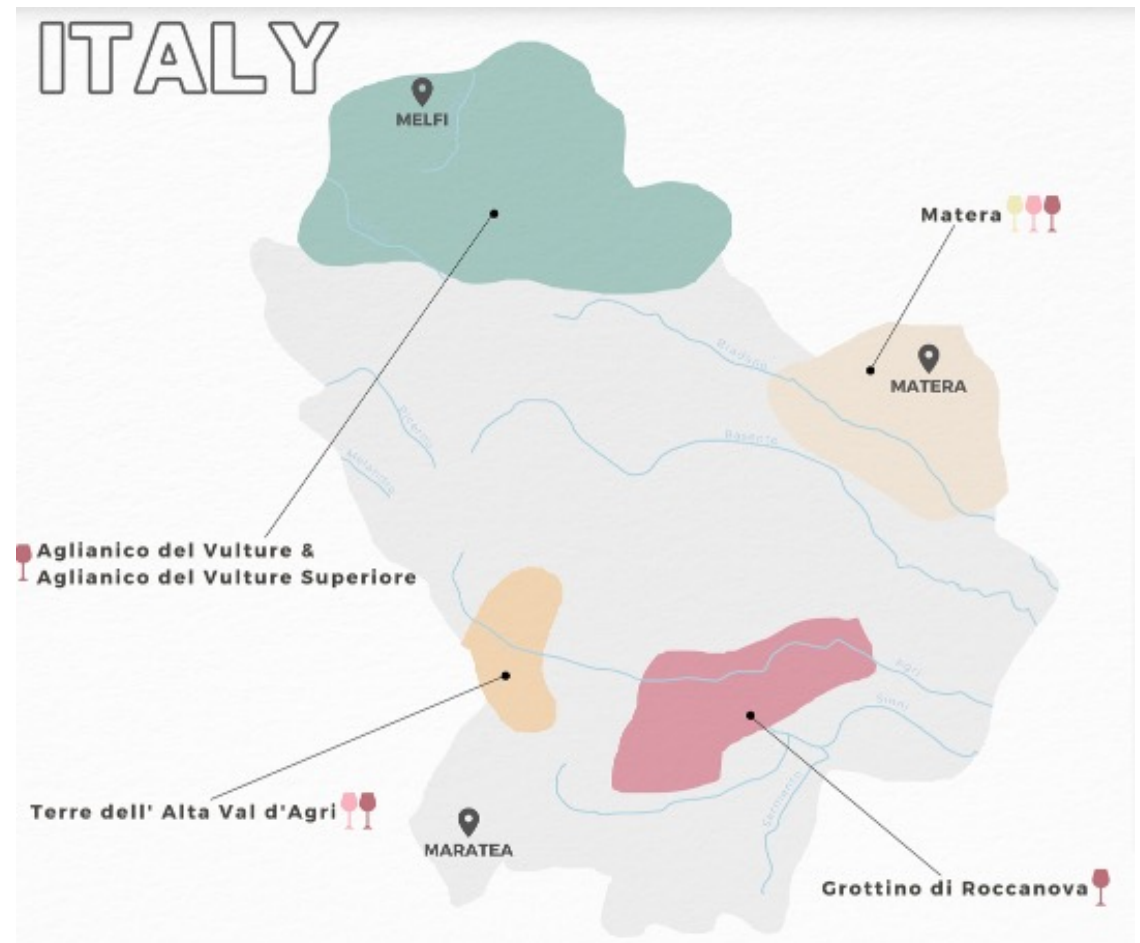
Tormaresca Calafuria Negroamaro Rosato Salento

- Long tradition of rosatos from Negroamaro grapes in Puglia.
- Vineyard Masseria Maime, grown near Brindisi
- Flavors of Melon, strawberry and raspberry, saline, herbs.
- Harvested late August/Mid Sept
- ancient cultivation methods such as “alberello”, a technique to minimize water consumption



BASILICATA

- One of smallest regions of Italy, lightly populated.
- Aglianico del Vulture, high elevation, later harvest than in Campania (Taurasi)
- Also many windmills



AGLIANICO (BASILICATA)

Aglianico del Vulture Basilisco 2020

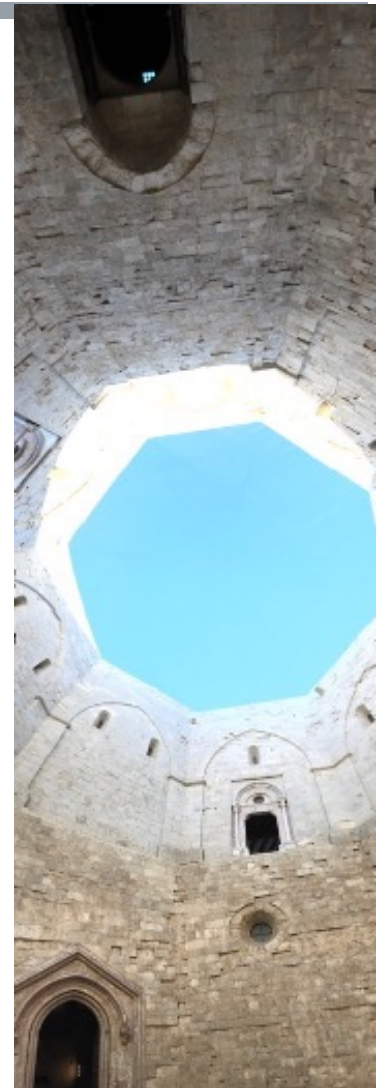
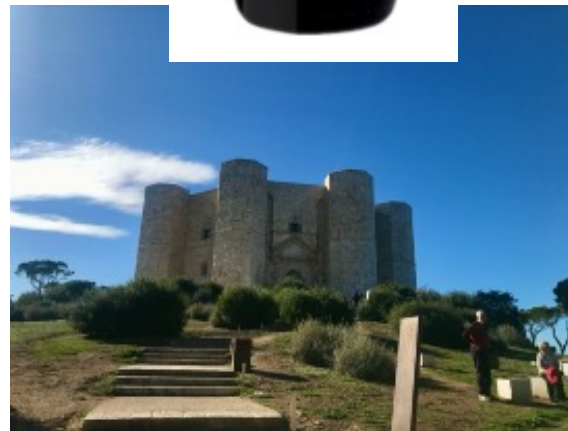
- Aglianico del Vulture Superiore DOCG. Varietal also grown in Campania (Irpinia) and Basilicata
- The vineyards on Mt **Vulture** are among the highest in Europe ~1000m
- Ruby-red, evolving to violet-purple. plum and cherry. full body and with a lingering finish.
- “Teodosio” after the emperor who graced the Basilieus (Vth century). Owned by large producer Feudi di San Gregorio.
- Aged in network of Tuffo cellars



AGLIANICO BLEND (PUGLIA)

Tenuta Bocca al Lupo Trentangeli 2019

- Dominant Aglianico blend (70%), also French varietals like Cabernet Sauvignon and Syrah
- Growing area between Apennines and the Adriatic, hot and dry climate. 250m high 300 sunny days annually temps surpass 40°C
- Dark fruits, cherry, spice, cacao
- Good with meats, tomato pasta



PRIMITIVO

Fatalone Gioia Del Colle Primitivo 2022

- Organic, no irrigation, only estate grapes
- 365m, planted 1990, fossil in soil.
- Spontaneous fermentation, local yeasts, as natural as possible, minimal sulfites.
- Ages 6m in tank, 6 in barrel, 6 in bottle. "Music therapy"
- Primitivo same grape as Zinfandel. Grapes ripen unevenly
- Ruby red with violet. berries, black cherry, plum, spicy/balsamic toasted almond.
- Good with meat, game, spicy fish



WHERE TO GO?



Naples and Vesuvius Area



Amalfi Coast and Salerno



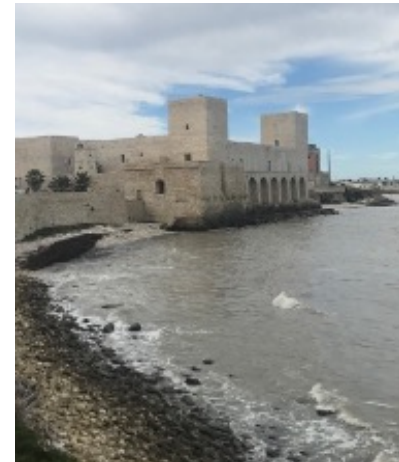
Matera



Caserta



Pompeii and Herculaneum



Castles of Puglia



Trulli in Alberobello