

Quintodecimo, Aglianico, "Terra d'Eclano"

- With complex bouquets and velvety tannins, this wine is made in Luigi Moio's characteristically seductive style
 - Made to perfection—ideally sited, organically farmed, and estate produced in very small quantities
- The most sublime and exciting producer in Campania, famous for elevating native varietals to world class stature

The Producer

Based in the mountains of Taurasi, Campania, Quintodecimo produces indigenous wines of exceptional quality through perfect siting, organic farming, and precise and natural winemaking. Owners Luigi Moio, a renowned enologist, and his wife Laura, built their estate *tabula rasa* to create ideal conditions for an authentic and outstanding expression of place, and have become famous for elevating Southern Italian varietals to an elite stature.

Luigi Moio's vision for Quintodecimo came through experiences with his family's winery, his passion for agriculture, and chance.

From the time he was six, Moio started taking on small tasks with his family winery. He vividly remembers the scent of wine as it was transferred from barrel to barrel, and he became captivated by wine quality and how agricultural and winemaking practices influenced it.

When he entered college in the 1980s, he decided to focus on agricultural science—even though he saw little chance to apply his education to the sleepy Italian wine industry. Instead he earned his PhD in food science, and gained a prestigious opportunity in food and wine aromatics research in France at the National Agricultural Research Institute in Burgundy.

In France, Moio found that winemakers' focus on vineyards validated the importance of agriculture in making wines of the highest quality. He gained conviction about the significance of site selection, soils, and farming practices. When it came to winemaking, he favored with methods that enhance aromatics and aging potential, including selective extraction, controlled maceration, malolactic fermentation and aging in new oak barrels—all of which he tested rigorously.

Moio's chance to apply his winemaking ideas came in 1994 when an Italian winery asked him to be their winemaker. Even though Moio had never made wine before, the Italian wine industry had awoken to the idea of new vineyard and winemaking techniques and he was seen as the ideal leader. Thus began his new career as winemaking consultant, and catapulted him onto the stage of Italy's new elite winemakers. He also became Professor of Enology at Naples University where he continues his research and teaching.

With his vision brewing for an aesthetic project he controlled completely, in 2001 Moio and his wife started Quintodecimo. They chose an idyllic site in Campania with high elevation and consistent growing conditions that allow long hang time, distinguishing it from mostly warmer areas in Southern Italy, and planted Aglianico, Fiano di Avellino, Greco di Tufo and Falanghina. The vineyards are single cru, with grapes perfectly matched to their soil and growing conditions. Farming is organic. Winemaking is vigneron-inspired.

The house sits on top of the winery in the vineyards, where the Moios passionately and deliberately manage every detail.

The Wine

TERRA D'ECLANO wine is obtained from grapes from five vineyards of Quintodecimo estate, all cultivated with Aglianico grape. It is a seductive and elegant wine, with complex scents of red fruits, plums, licorice, and coffee, with mineral, balsamic and spice notes. Fragrant and inviting, the bouquets remain intense throughout. It presents a good structure with elegant and velvety tannins. The great complexity as well as the full body give TERRA D'ECLANO wine an extraordinary ageing potential in bottle.



Region: Campania

Appellation: Irpina Aglianico DOC

Vineyard: Quintodecimo

Altitude: 420-460 meters

Soil: Clayey and tuffaceous soils

Varietal Blend: 100% Aglianico

Vines: Planted in year 2000

Planting system: Counter espalier with spurred cordon pruning

Vine density: 5000 vines / hectare

Farming: Organic

Yield: 1 kg/vine

Harvest: Mid-late October

Vinification: 15-20 day maceration in steel tanks; spontaneous malolactic fermentation in barriques

Aging: 18-24 months in 100% new barriques. Held an additional 1 year months prior to release.

Rating: 2008 vintage: 93+ points Wine Advocate