

Quintodecimo – Taurasi Riserva, “Vigna Grande Cerzito”

- A stunning example of Moio’s aromatic and cellar-worthy wines
- Made to perfection—ideally sited, organically farmed, and estate produced in tiny 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 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 farming 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

At Quintodecimo three estate Aglianicos are grown on different Taurasi soils within the estate, making the most of the terroir concept. The Taurasi Riserva Vigna Grande Cerzito is a unique expression of Aglianico, sited for its southern exposure and soil composed of volcanic ash and non-calcareous rock. This deep, well-drained soil produces a wine full of both power and elegance. The Vigna Grande Cerzito covers only one hectare of a steep estate hill. On such a small plot, meticulous management is possible, farming is organic, and very low yields produce an intense wine that elevates Taurasi to an elite level.



Region: Campania

Appellation: Taurasi Riserva DOCG

Vineyard: Quintodecimo

Altitude: 480 meters

Soil: Well-draining soils of volcanic ash and pumice (not clay)

Varietal: 100% Aglianico

Vines: Planted in 2004

Planting system: Counter espalier with spurred cordon pruning

Vine density: 5000 vines/hectare

Farming: Organic

Yield: 1 kg/vine

Harvest: Second to third week of October

Vinification: Meticulous selection; pressed to ferment for 20-25 days

Aging: 18-24 months in new oak barrels

Tasting Notes: Refined mineral, blackberry, dark plum, flowers, and smoke lead to a palate very dense, powerful, creamy, and vibrant. Juicy acidity nicely frames flint, coffee, and nutty nuances. It finishes with compelling sweetness, outstanding length, and mouth-coating, suave tannins.