

## Quintodecimo, Fiano di Avellino, "Exultet"

- Beautifully captures the varietal's characteristic aromas, with energy and creaminess that is rare for Fiano
- 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

EXULTET represents an elegant interpretation of Fiano di Avellino wine. Produced exclusively with grapes coming from only one vineyard, it presents a brilliant yellow color, with green tints, and is characterized by varietal aromas of lime, acacia, and thyme. With a dense and rich palate, it presents scents of exotic fruits, candied citrus and slight mineral notes. Its unique elegance also derives from a period of fermentation in small oak barrels. Thanks to its abundance in aroma precursors and its particularly fresh taste, EXULTET well tolerates long ageing, even of several decades.

The name takes origin from the "Exultet" of Mirabella Eclano, medieval liturgical documents also containing a tribute to bees. They are made from sheets of parchment sewn together and reporting the text of "Benedictio cerei", along with musical notations and miniatures.



**Region:** Campania

**Appellation:** Fiano DOCG

**Vineyard:** Quintodecimo

**Altitude:** 570 meters

**Soil:** Clay and chalk

**Varietal Blend:** 100% Fiano

**Vines:** Planted in year 2000

**Planting system:** Counter espalier with Guyot pruning

**Vine density:** 4000 vines / hectare

**Farming:** Organic

**Yield:** 1.2 kg/vine

**Harvest:** End September - early October

**Vinification:** 25-30 days, with about 30% in small oak casks and 70% in stainless steel tanks

**Aging:** Aging in fermentation vessels on thin lees for about 7 months; after assembly, maturation for 1 month prior to bottling. Held an additional 6 months prior to release.