

Il Cancelliere

Country: Italy

Region: Campania

Grape(s): Aglianico

Producer: Soccorso Romano

Founded: 2005

Farming: Organic

Website: www.ilcancelliere.it

2017 Il Cancelliere “Gioviano” Irpinia Aglianico

Il Cancelliere is situated on the clay slopes of Montemarano, a small village in Irpinia region of Campania. The winery was founded by the grandfather of Soccorso Romano, and today is run by Soccorso and his wife Pasqualina. The Romano family has been growing grapes and making wine here for themselves for over 150 years, however it was only in 2005 that at the urging of Soccorso's son-in-law and daughter that commercial production and sales began. Today, Il Cancelliere is still overseen by the senior Romanos, but the daily vineyard operations are managed by their son Enrico, the agronomist. Daughter Nadia Panetta handles marketing and her husband Claudio is responsible for sales. The winemaking effort is assisted by the superb Campanian oenologist Antonio di Gruttola.

The cellar is located at the old homestead of the Romano family and is surrounded by their Aglianico vineyards. The grapes are grown organically without the use of any herbicides or pesticides, and in the cellar they add no free sulfur or chemicals of any kind. The Romano's make 3 tiers of Aglianico: entry level IGT, the Irpinia, and of course Taurasi. The 2017 Irpinia is spontaneously fermented in stainless steel, and stays on the skins for 25-28 days. The first year following fermentation is spent in stainless steel. It is then transferred to large neutral oak barrels for another 18 months. Once bottled, it stayed resting for about a year before release. The wine is never fined, filtered, and has no addition of sulfur or any other chemical substance.

VITICULTURE / VINIFICATION

- Grapes are harvested and sorted by hand
- Grapes are de-stemmed and macerated on the skins for 20 days, punching down twice a day
- Wine is fermented with indigenous yeasts
- Wine ages in stainless steel tank for just under 1 year
- No addition of free sulfur at any time during the process.

TASTING NOTES: On the palette, there are notes of perfectly ripe wild blackberry, full of wild, dark fruit. The wine is full bodied and rich, with persistent tannins and grip. Lengthy and wild finish.