

Il Cancelliere

Country: Italy

Region: Campania

Grape(s): Aglianico

Producer: Soccorso Romano

Founded: 2005

Farming: Organic

Website: www.ilcancelliere.it



2011 Il Cancelliere "Nero Ne" Taurasi

Situated on the clay slopes of Montemarano, a small village in the Irpinia area of the region of Campania just east of Naples lies Il Cancelliere. 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 Romano's but the daily vineyard operations are managed by their agronomist son Enrico while 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 Romano family and is surrounded by the vineyards which are used to produce their prestigious Aglianico. Their 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. After the separation of the grape skins and seeds from the juice during the vinification process, the Romano family uses the dried skins and seeds to fertilize their vineyards. This is a huge point of pride for them as most winemakers in the region are unable to fertilize this way due to using chemicals during vinification. Because they use no chemicals, the Romano's are able to return the skins and seeds to the fields from whence they came. This 2011 Nero Ne Taurasi was fermented in only stainless steel on the lees for 6 months, with refinement in Slavonian Oak botte for 24 months, with 24 months in bottle before release.

VITICULTURE / VINIFICATION

- Grapes are harvested and sorted by hand
- Age of vines: 40 years
- Grapes are de-stemmed and macerated on the skins for 30 days
- Wine is fermented with indigenous yeasts
- Wine is refined in Slavonian oak for 24 months, then 24 months in bottle
- No addition of free sulfur at any time during the process.
- No fining, no filtration.

TASTING NOTES: Intense spicy nuances and fruity with notes of ripe fruit, licorice, leather, tobacco and sweet spices. Intense and enveloping, with lively tannins and a long finish