

TASTING SHEET

TERRA DI LAVORO

2017

The unexpected expected.

The fact that 2017 was for Galardi one of the best grape harvest ever was well known. However, the outcome was so astonishing that we decided to make the most of that year by creating a new wine, more than 2 decades after our first one.

We had great confidence for Terra di Lavoro 2017, and that was fully legitimate.

The richness and complexity that came upon went beyond all expectations.

We would say that the color is the classic one of the Terra di Lavoro: ruby, intense, impenetrable. And it's perfectly true. But omitting the nuances of plum, Pompeian red, chestnut, crimson, carmine, purple would distort the real complexity and depth of color.

Of course, the nose is usually intense, layered and persistent. The great surprise is the fresh note of floral poutpourri of red petals, geraniums, roses and more exotic and mysterious flowers. The second nose takes us into warmer territories that have been traveled several times, with balsamic notes of vegetable resin and wild mint. Scattered clouds of smoked sensations spiced by black pepper berries are first on the horizon, then above us.

We cannot resist any further and we will give it a small sip. The tongue is quickly dried by silky tannins and a pleasant acidity. The sip is warm and complex, persisting for a long time. The aromatic notes encountered on the nose are back again. The wine opens gradually in the glass with jasmine grafts, and then darker sensations and we recognize black wild berries, blackberries and blueberries. Then even more intense ones such as leather, coffee powder, licorice, the reassuring graphite...

We were about to omit the imperious winery note, making it lovely to drink. Let us not forget that it is a Terra di Lavoro!