

TASTING SHEET

TERRA DI ROSSO

2017

—

TERRA DI LAVORO WAS BORN IN 1994 - TEN YEARS AFTER ORWELL'S FAMOUS BOOK. BIG BROTHER HAD NOT GAINED THE UPPER HAND OR, PERHAPS, WE COULD NOT SEE IT AND, THEREFORE, IN TOTAL FREEDOM AND WITH THE PARTICIPATION OF DIFFERENT PROFESSIONAL FIGURES, WE BROUGHT TO THE FORE AN OUTSIDER WINE. TO CREATE THIS UNCONVENTIONAL RED WINE, WE STARTED WORKING IN 1991, ANOTHER FATEFUL DATE FOR METEOROLOGISTS, WHO THINK IT WAS A SORT OF POINT OF NO RETURN FOR CLIMATE CHANGE (BUT DON'T TAKE IT TOO SERIOUSLY).

TO RETURN TO THE BROTHER'S SCHEME, SINCE 1994 WE HAVE OFTEN THOUGHT ABOUT GIVING BIRTH TO TERRA DI LAVORO'S BROTHER, BUT WE WERE FIRST COMMITTED TO COMPLETE THE PRODUCTION PROGRAMME, THEN, LIKE MANY OTHER COMPANIES, TO CONTAIN THE EFFECTS OF THE CRISIS. TIME WAS PASSING BY AND IT NEVER SEEMED THE RIGHT MOMENT TO TURN THOUGHTS INTO CONCRETE ACTIONS.

THEN, IN SPITE OF CLIMATE CHANGE, 2017 ARRIVED AND SINCE THE FIRST EVOLUTIONARY STAGES OF THE RIPENING OF THE GRAPES, THE SIGNS OF A GREAT VINTAGE AND MAINLY AN EXCELLENT PERFORMANCE OF PIEDIROSSO WERE EVIDENT.

IT WAS THE RIGHT MOMENT TO DO WHAT NEEDED TO BE DONE. IN THESE CONDITIONS AGLIANICO AND PIEDIROSSO WERE DIFFERENT IN TERMS OF RIPENING AND NOT ONLY. THE SUCCESSFUL COMBINATION OF ELEGANCE AND UNPREDICTABILITY LED TO AN EARLY AND EXCELLENT HARVEST FOR PIEDIROSSO.

IT WAS THE RIGHT TIME TO SELECT A PROPORTION OF PIEDIROSSO THAT EXCEEDED THAT NEEDED FOR THE MIXTURE OF TERRA DI LAVORO AND FOLLOW ITS EVOLUTION WITH GREAT CARE AND ATTENTION. WE WERE SURE: THE WINEMAKING WAS PROCEEDING SMOOTHLY, THE WOOD PASSAGE FAST, NOT EVEN EIGHT MONTHS, WE COULD FINISH BY AUGUST 2018 AND PRESENT OURSELVES TO THE PUBLIC. FOR A MOMENT WE FORGOT TO THINK ABOUT THE EXPERTISE OF OUR FRIEND / WINEMAKER RICCARDO COTARELLA. SWEEPED AWAY BY THE ENTHUSIASM AND BY THE FACT THAT THE WINE WAS WORKING WELL ON ITS OWN WITHOUT ANY PROBLEM, WE HAD FORGOTTEN TO DEAL WITH ALL THE EXAMS, CHEMICAL-PHYSICAL

ANALYSES, TASTINGS, VARIOUS TESTS THAT HAD TO BE DONE FOR A FINAL GO-AHEAD FOR THIS NEW GEM.

IN FEBRUARY 2019 THAT WAS IT. THE WINE WAS READY. YES, WINE WAS READY BUT WHAT WINE? PIEDIROSSO, OF COURSE! OBVIOUSLY IT IS A PGI CAMPANIA PIEDIROSSO; BUT WITHOUT A NAME, WITHOUT A LABEL, WITHOUT EVER HAVING TASTED IT IN ITS FINAL VERSION.

TERRA DI ROSSO. TO CUT A LONG STORY SHORT. 100% PIEDIROSSO. 2017, WHAT A BEAUTIFUL YEAR.

A WINE TO BE DRUNK YOUNG DUE TO THE RIGHT AMOUNT OF SOFT AND THIN TANNINS. A WINE FULL OF TASTE AND FRUITINESS, CHERRY IN THE FOREFRONT. ITS COLOUR IS AN INTENSE AND LIVELY RUBY, PURPLE ON THE RIM. A VEGETABLE VEIN OF FRESHNESS. AS YOU DRINK IT, YOU CAN'T RESIST IT, AND THIS IS ITS MAIN CHARACTERISTIC. THEREFORE, IT WILL BE EASY TO SERVE IT AND, AS AN AUTHENTIC WINE FROM CAMPANIA, IT WILL BE FANTASTIC TO PAIR IT WITH PIZZA (MARGHERITA AND MARINARA), EXCELLENT ALSO WITH FISH SOUPS AND WHITE MEAT, TYPICAL NEAPOLITAN DISHES INCLUDING RAGÙ.

HOWEVER, IT IS ALSO A FULL BODIED WINE, WITH PERSISTENT AND LONG AROMATIC SENSATIONS THAT SHOW HOW MUCH THE VINIFICATION CARE DOES NOT DISAPPOINT IN TERMS OF THE THICKNESS AND DEPTH THAT A QUALITY WINE MUST HAVE. CHEERS.