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## CONTRADE DI TAURASI GRECOMUSC'

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**Region:** Campania, Italy

**Appellation:** Campania Bianco IGT

**Grapes:** 100% Grecomusc' (Roviello Bianco)

**Farming:** Certified organic

**Age of vines:** Planted between 1940 and 2012

**Altitude, Aspect, & Soil Type:** 400 M, SW Facing, Volcanic Tuff/  
Limestone

**Typical Harvest Time:** Early October

**Maceration & Fermentation:** 3 days maceration, controlled low  
temperature fermentation in stainless steel with indigenous yeasts

**Aging:** 12 months on the lees in stainless steel

**Production:** 2,500 bottles annually

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### Notes from Oliver:

Contrade di Taurasi is owned by Sandro Lonardo, a schoolteacher, and his wife Enza. The Lonardo family has been practicing viticulture for centuries, but Sandro only started bottling his wines in 1998. His estate is covered in own-rooted, tree-sized vines, trained around wooden stakes and wire in the traditional *Starseto* fashion.

Roviello Bianco, or Grecomusc' is indigenous to the town of Taurasi and the surrounding villages. As far as we know, Lonardo is the only producer actually marketing the wine. He buys the fruit from various small farmers who have a few rows each, the vines ranging from 70 to over 100 years old, all ungrafted. Shows striking complexity in aroma and flavor, and excellent fresh acidity. Notes of almond, citrus skin, apple, and a beeswax note. One of the most interesting white wines we import, enjoy with rich seafood and pasta dishes.