
REALE COSTA D'AMALFI BIANCO 'ALISEO'



Region: Campania, Italy

Appellation: Tramonti DOC Costa d'Amalfi

Grapes: 40% Biancazita, 50% Biacolella, 10% Pepella

Farming: Certified Organic

Age of Vines: Planted between 1920 and 1929

Altitude, Aspect & Soil Type: 350-450 M, W-NW, Volcanic clay

Typical Harvest Time: Mid October

Maceration & Fermentation: Controlled low temperature fermentation in stainless steel with selected yeasts

Aging: Four months in stainless steel, on the lees

Finishing: Paper filtration prior to bottling, no fining

Production: 2,400 bottles annually

Notes from Oliver:

Luigi Reale runs his family's inn and restaurant in the village of Tramonti, on the hills above the Amalfi Coast. Almost as a hobby he also makes about 1,000 cases of wine each year, all from varieties indigenous to Campania and indeed to this area specifically. His vines are between 70 and 120 years old, which is to say pre-Phylloxera and ungrafted, and yield very small amounts of amazing fruit.

Reale's 'Aliseo' is named after the wind that brings good weather. Aromas and flavors include flowers, lemon-peel, herbs (including tarragon), and wet stones. The mouthwatering fresh acidity gives a very long finish. This is one of the best southern Italian white wines I have drunk, and there is stiff competition these days.