

VINI
DEI FEUDI
DI SAN
GREGORIO



CAMPANARO: 50% Fiano di Avellino, 50% Greco di Tufo. Complex with honeyed aromas and flavors of tropical fruit.

CUTIZZI GRECO DI TUFO: Single Vineyard Greco di Tufo.

DUBL AGLIANICO: A rosé “metodo classico” under the guidance of famed Champagne producer Anselme Selosse.

DUBL GRECO: A “metodo classico” under the guidance of famed Champagne producer Anselme Selosse.

FALANGHINA: A revived ancient Greek varietal. “Editor’s Pick Top Value” – *Wine Spectator*, August 31, 2009

FIANO DI AVELLINO: An indigenous varietal of Campania. 90 Points – *Wine Spectator*, August 31, 2009

GRECO DI TUFO: An indigenous varietal of Campania. Great minerality. “Italy’s Finest Wine Values” – *Robert Parker*, August 2009

LACRYMA CHRISTI BIANCO: 80% Coda di Volpe, 20% Falanghina. One of the most traditional wines of Campania.

PATRIMO: 100% Merlot. A monumental red with extraordinary concentration. 93 Points – *Robert Parker*, April, 2009

PIETRA CALDA FIANO DI AVELLINO: A single vineyard Fiano di Avellino.

PRIMITIVO DI MANDURIA: Spicy hints of clove and black pepper with wild cherry notes. Forbearer of Zinfandel.

PRIVILEGIO: Dessert wine made from late harvest Fiano di Avellino. 91 Points – *Wine Enthusiast*, December 2008

ROS’AURA: Aromas of berries, wild strawberries, raspberries and cherries.

ROSH: 100% Aglianico. An exciting entry in the kosher category.

RUBRATO: A “baby Taurasi” – produced from Aglianico di Taurasi, one of Campania’s most important red wine grapes.

SERPICO: Flagship wine from Feudi and one of Italy’s iconic red wines. Perennial Gambero Rosso “Tre Bicchieri” winner.

TAURASI: 100% Aglianico. 93 Points – *Robert Parker’s The Wine Advocate*, February 2008

TAURASI RISERVA PIANO DI MONTEVERGINE: 94 Points; “Off The Charts” – *Robert Parker’s The Wine Advocate*, February 2008



Wine Region: **CAMPANIA, ITALY** Date Established: 1986

Situated in the tiny village of Sorbo Serpico in Campania's Irpinia region, this highly acclaimed estate was established in 1986. Over the past 20 years, Feudi di San Gregorio has emerged into the international limelight as a great success story in a region that, for many years, was locked in a virtual winemaking holding pattern. Today, the winery is under the leadership of Antonio Capaldo, who, together with his family, owns Feudi di San Gregorio.

Feudi di San Gregorio has aggressively tapped into the enormous potential of Campania's unique terroir and ancient varietals by placing a thoroughly modern spin on indigenous grapes such as Fiano di Avellino, Greco di Tufo and Aglianico.

The winery sources its grapes from the finest vineyards set in the rolling hills of the Irpinia region, located in close proximity to Mount Vesuvius. The volcano's legendary eruptions have laden the sandstone and marl soil with mineral-rich deposits of volcanic ash, forming a unique composition that imparts highly distinctive aromas and flavors in the grapes.

Recognizing that keen understanding of climatic conditions is indispensable to the successful cultivation of vines, Feudi di San Gregorio has invested extensively in state-of-the-art winemaking technology. Each of the estate's vineyards is equipped with a solar-powered meteorological station that gathers data continuously. By closely monitoring the environment, the estate is actively practicing eco-compatible viticulture, thereby reducing the need for artificial methods to an absolute minimum. Further embracing the benefits of technology, construction was recently completed on a modernized cellaring facility. A \$20-million investment, it has the capacity to house an impressive 5,000 barrels.

