

Di Vine and Dine Experiences Campania Region



Campania wine region

The Campania wine region is a geographically complex area south of Rome, leading inland from the Amalfi Coast and the Bay of Naples towards Mount Vesuvius then beyond, rising to a plateau upon which the Irpinia sub-region is located at around 600m above sea level.

Although Campania accounts for less than 4% of Italy's vineyards, with 29,000ha of vines planted, the region has an extraordinary history of winemaking and produces some of Italy's finest wines. Ancient Greek settlers brought vines to Italy when they began populating the south of the country in the 8th century BCE/BC. The Romans later embraced this vinous culture; an example of these old varieties prized by the Romans, is Campania's modern-day Falerno del Massico DOC* (**designation of Controlled origin: each region has their own rules about permitted grape varieties, aging requirements, and maximum harvest yields.*)

Today, Campania is a hotbed of indigenous varieties. The region's three DOCGs** (***Guaranteed Designation of Origin: the wines need to pass a tasting quality panel and produced in accordance with the rules of the appellation*), are all clustered together inland in Irpinia: the Taurasi DOCG produces some excellent reds made from Aglianico, while the Greco di Tufo and Fiano di Avellino DOCGs produce some of the region's finest white wines. Their close proximity to the sea, despite a hillside elevation up to 600 mts, means the grapes are kept healthy by the cool air currents and they mature steadily.

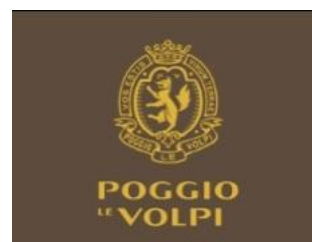
Friday, May 19

9:30 am - Departure

Viale della Scultura 18, EUR. You can park at Piazza Benito Juarez.

10:40 am - Visit to Poggio le Volpi, Lazio

Founded in 1996, the Mergè family has been producing wine and olive oil for three generations. Over the years it has reached international appeal and is exported to many countries. Between the Roman countryside and the slopes of Monte Porzio Catone and on clayey volcanic soils, at an altitude of around 400m, the winery grows nontraditional and traditional grapes like Montepulciano, Cesanese, Syrah, Malvasia del Lazio, Frascati superiore, etc. standing out with the production of quality wines characterized by intense fruity and floral aromas, smoothness and minerality. Poggio also has vineyards in other parts of southern Italy, thus the cantina produces a wide range of wines.



1:15 pm - Lunch

Restaurant TBD

3:30 pm - Visit to Cantina La Sibilla, Campania



Among the most valid representatives of Campi Flegrei, the Di Meio family continues their crusade to recover ancient local varieties like Aglianichella, Calabrese, Marsigliese, Surcella and Olivella. In addition, a terrible pest - Phylloxera - a microscopic aphid which attacks the vine roots - in the late 1880 decimated most of Europe's vineyards. However, possibly thanks to the volcanic soil composition, made of ashes and small glassy fragments of lava, phylloxera was not able to catch

on. The vines, whose origins often date thousands of years ago, have inspired scholars for years.

6:30 pm - End of day and arrival at the lovely four-star Marad hotel with a view of the Golf of Naples where we will stay for two nights.

Dinner at your discretion.

Saturday, May 20

9:00 am - Departure

10:00 am - Visit to Tenuta San Francesco



Established in 2004 in Tramonti. In the green heart of the Amalfi Coast, four local winegrowers founded Tenuta San Francesco to revive the long-standing viticultural tradition of the region and their families' past. Eight out of fourteen hectares of the vineyards are covered by over 100-year-old and pre-phylloxera vines of the native grape varieties. The rest of the plantations include the Cru vineyard "Vigna dei Preti" (Priests' Vineyard) and two recently revived ancient vineyards. All the vineyards are characterized by high density plantings and located on steep sloped terraced land between 200 and 600 mts. above sea-level. Falangina, Aglianico, Pedirosso, Ginestra and Pepella are some of the main red and white wines produced. This vineyard is one of the largest in the Amalfi region.

11:45 am Visit to Costieragrumi

Costieragrumi de Riso is a producer of high-quality lemons in Minori, Costiera Amalfitana. Established in 1927 by Grandfather Alfonso, it is now run by his three grandsons. The fruit, "kissed by the sun" and grown on the steep slopes facing the sea, are treated very carefully, avoiding mechanical operations which could bruise the fruit. They have adopted original technologies including trellises (see picture), given the heavy lemon loads and occasional inclement weather. The approx. 1 mn kg of annual fruit production is IGP certified (cannot be produced out of a specific zone), and to maintain its quality, is sent to markets withing 24/48 hours. No wax or preservatives are used. They also produce limoncello and cremocello and other products. Check out the amusing [Video | Costieragrumi - Limoni Costa D'Amalfi](#), and website [Costieragrumi - Limoni Costa D'Amalfi](#) which among others, gives pointers on pruning lemon trees (in your garden or terrace?!).



12:30 pm. Visit to Caseificio Vitaliano Maurizio

This tiny family run caseificio artigianale (handmade cheese producer) produces delicious cheese. You might want to bring some thermal bags for your shopping, otherwise we'll provide a few because believe us, you will come out with one or two!

1:15 pm - Lunch at Torre Normanna.

In an extraordinary 13th century medieval watchtower, the only one on the Amalfi Coast with a restaurant, surrounded by an ever-blue sea and sky that seem to be one, the Proto brothers have made superb food and exclusive hospitality a family mission. 4.5/5 rating- Trip Advisor, Google.



4:00 pm - Visit to a 2nd Winery TBD

6:30 pm - Return to the hotel.

Dinner at your discretion

Sunday, May 21st

9:15 am - Departure

10:30 am - Visit to Feudi di San Gregorio

The winery was founded in 1986 by the Capaldo family. Irpinia, a historical region on the Campania Apennines, is a unique vine growing and wine producing territory, where vineyards have always coexisted with fruit trees, woodlands, and olive trees: a rugged and yet gentle territory with a strong and genuine identity.

Irpinia's ancient vineyards were even described by ancient authors such as Pliny, Columella and Strabo. The territory's terroir and climate provide the region with sufficient rainfall, and it creates a microclimate that sets it apart from the other areas in Campania: vegetation is varied and thick, the short winters are extremely cold and snowy, while the summers are mild and long.

Their red wines have balanced elegant tannins and a range of notes of red berries and cherries. The wines are fresh and mineral with notes of fresh flowers and fruit.

FEUDI DI
SAN
GREGORIO



wide
white

12:30 pm - Picnic in the garden of Borgo San Gregorio.

Designed by executive chef Roberto Alloca

Includes a bag with delicious food and a bottle of wine per person.

2:30 pm - Visit to Archeological site - Herculaneum



Ancient Heraklion fell under Greek influence around the 5th century BCE/BC and then under Samnite rule. In 89 BC the town became part of the Roman Empire, a residential *municipium* and resort in front of the sea for the very well to do. The town's quiet existence was brought to an abrupt halt in AD 79, when the eruption of Vesuvius that buried Pompeii also covered Herculaneum with a deep layer of lava and mud. Excavations began in the 18th century, and uncovered Roman houses built around a rectangular plan, with perhaps the best known being the Villa dei Papiri. Sculptures and other fine treasures found are now in the Museo Archeologico Nazionale in Naples.

For this visit we strongly suggest wearing comfortable shoes and sun protection.

4:00 pm depart for Rome.

7:00 pm - Estimated arrival to Viale della Scultura