

FEUDI DI
SAN
GREGORIO



SERPICO
IRPINIA AGLIANICO DOC 2017



DAL RE VINEYARD
Taurasi

“The summer of 2017 was exceptionally hot. I remember that in August, even in the evenings there was no respite from the heat, and that is extremely rare in Irpinia. Our centuries-year-old vines had to do without any rain for almost fifty days, yet they patiently nourished their fruit that was more concentrated and more powerful than in less extreme vintages. As with the most iconic versions of this wine (the 2001 and 2010 vintages for example), we had to wait years for the 2017 Serpico to reveal its great complexity. I am sure it will surprise you in the glass and, above all, I can vouch for its incomparable longevity”.

Antonio Capaldo

President of Feudi di San Gregorio

THE 2017 VINTAGE

The winter began with temperatures around 2°C below the seasonal average and there were scattered snow showers even at low elevations. From February, the weather became milder, and in the following months temperatures were above normal.

The beginning of spring was mainly warm with scarce rainfall, and sprouting was about 8-10 days earlier than usual. However, in mid-April temperatures dropped sharply with night frosts between the 19th and 22nd of the month, and this affected the early vegetative phases, particularly in the wetter and more valley-like areas. Once this cold spell had passed, the weather settled thanks to a high-pressure front with above normal temperatures and light rainfall. Flowering took place regularly between the end of May and the beginning of June with a rather rapid development and good fruit set, which was higher than in 2016.

The summer was marked by high temperatures and a long dry period. From the end of June to the beginning of September, North African anticyclones brought highs often close to 40 °C. Although these conditions produced healthy grapes, they also slowed down vegetative activity, so the ripening and veraison stages were brought forward by about 10-15 days, and so things continued until harvest time. The grapes in the Dal Re vineyard were harvested on 19th October, 2017.

Pierpaolo Sirch

Agronomist and Production Manager

SERPICO: ONE OF FEUDI DI SAN GREGORIO'S UNIQUE WINES

A unique wine comes from a unique vineyard. Unique vineyards are found only in areas with a long-standing winemaking tradition where over time their natural excellence and biodiversity have been conserved. Walking through a vineyard surrounded by row upon row of these venerable vines is a truly unique and exciting experience. And this is why Feudi di San Gregorio, once it had identified these samples, wanted to preserve them, catalogue them and study their potential, along with Prof. Attilio Scienza and the University of Milan, in the research project dedicated to these almost two-centuries-old plants that not without good reason are called "The Patriarchs". This project is based on the study of the DNA of "uncontaminated" pre-phylloxera vines, which makes it possible to reconstruct their history and preserve samples in a vineyard that is an open-air museum. "We could have lost a priceless genetic treasure," recalls Capaldo, "but instead it has become part of our heritage". As Serpico is the wine produced solely from grapes that come from these centuries-old vines, it eludes all forms of "rational specifications" because it embodies the most authentic "fruit" of its territory of origin.



FEUDI DI SAN GREGORIO IS A MEMBER OF THE OLD VINE CONFERENCE



THE OLD VINE CONFERENCE

As a Benefit Corp, one of Feudi di San Gregorio's objectives is the enhancement of the natural beauty of its territory, Irpinia, a region whose winemaking traditions date back to ancient times. The Old Vine Conference was founded in 2021 with the aim of promoting and safeguarding historic vines and spreading their culture and values, then, in 2023, the Old Vine Registry, the first digital database that collects and catalogues the world's oldest vineyards was created. To date, it has more than 4,000 entries from 39 countries, including 3 Feudi di San Gregorio vineyards. In recognition of its commitment, Feudi di San Gregorio received the Old Vine Hero Award 2024 for the "I Patriarchi" research project.

THE EXPRESSION OF A PRICELESS TREASURE

Among Feudi di San Gregorio's most exciting vines are the centuries-old ones in the Dal Re vineyard from which Serpico is produced. These spectacular pre-phylloxera ungrafted plants – 2.5 metres high and 4 to 5 metres long – offer timeless emotions.

Commune: Taurasi

Average age of vines: 150-180 years

Soils: sandy and volcanic

Hectares: 5

Elevation: 365 m a.s.l.

Training system: Avellino radial (known locally as «a tenecchia»)

SERPICO 2017 IRPINIA AGLIANICO DOC

Grapes: Aglianico from centuries-old ungrafted vines in the historic «Dal Re» vineyard

Fermentation alcoholic fermentation and maceration in stainless steel tanks for 3-4 weeks

Maturation of 18 months in French oak barriques and medium-toasted 50 hl barrels

Ageing: 50 months in bottle

Serving temperature: 18 °C

Alcohol: 13.5%

AWARDS

ROBERT PARKER	98 points
VINOUS	94+ points
WINE SPECTATOR	94 points
WINE ENTHUSIAST	94 points
JAMES SUCKLING	94 points
LUCA MARONI	93 points
JANCIS ROBINSON	17.5/20
GAMBERO ROSSO	<i>Tre Bicchieri</i>