


FEUDI DI  
SAN  
GREGORIO



**PÀTRIMO**

CAMPANIA ROSSO IGT 2018



Despite the challenges caused by high levels of humidity in spring and extremely variable weather, the 2018 vintage stands out for its remarkably “contemporary” personality. Already approachable when still young, thanks to a moderate alcohol content, at the same time it is capable of evolving virtuously in the bottle in the medium term, sustained by a vibrant mineral tension and an energetic structure.

**Antonio Capaldo**

*President of Feudi di San Gregorio*

**THE 2018 VINTAGE**

The beginning of winter was mild with above-average temperatures, but in February and March it turned cold and rainy with snowfall at low elevations on 27th and 28th February. Early spring saw below-normal temperatures until the first ten days of April, while mid-spring was marked by heavy persistent rainfall, particularly in May. Flowering took place in early June; it was rapid, and the fruit set was significantly more abundant than in 2017. Temperatures fluctuated in summer and from the second half of July, after a moderately hot start, the African anticyclone spread over the Mediterranean giving rise to a heat wave that lasted until the last few days of August.

The beginning of autumn was more typical, with temperatures slightly above the seasonal average in September and October. Despite some thunderstorms, the weather facilitated the final ripening stages, thanks also to significant temperature swings.

At the **Pàtrimo** vineyard, the grapes were harvested on 8th October 2018.

**Pierpaolo Sirch**

*Agronomist and Head of Production*

## PÀTRIMO: AN EXTRAORDINARY WINE BORN “BY ACCIDENT”

**Pàtrimo** stands out in the portfolio of Feudi di San Gregorio wines for its singularity. Merlot vinified in purity, it is the only wine produced by the winery made from an international grape variety, and the only one that is the true expression of this much appreciated and widely known grape from a territory with a long-standing winemaking tradition like Irpinia.

Even its history is singular. Among the small vineyards that bear witness to the past there was a one-of-a-kind parcel, a handkerchief of land sitting on a hill in front of the Sorbo Serpico winery on which age-old vines producing a “special” Aglianico grew. Or so the farmers thought, as it was nothing like the Aglianico grapes cultivated in Taurasi.

However, over time, it was clear to everyone that these grapes, which expressed themselves so differently, had their own story to tell. Indeed, DNA studies conducted by Feudi di San Gregorio revealed they were actually Merlot, a variety of Merlot so fresh and elegant that it was decided to vinify it in purity.



And in homage to the local winegrowers of the past who so greatly appreciated it, it was named **Pàtrimo** (from the Latin *pater*, meaning father). The plants are about 80 years old and have very low yields, so although only a few bottles in limited editions are produced, they continue to recount this fascinating story.

### PÀTRIMO

A homage to Irpinia, and a declaration of love and esteem for the labours of our forefathers.

**Commune:** San Potito Ultra

**Average age of the vines:** 80 years

**Soils:** Medium textured

**Hectares:** 4.50

**Elevation:** 300-400m above sea level

**Training system:** Spurred cordon

### PÀTRIMO 2018

CAMPANIA ROSSO IGT

**Grape variety:** Merlot

**Fermentation:** Alcoholic fermentation and maceration in oak for about 3 weeks

**Maturation:** At least 18 months in medium toast French oak barriques

**Ageing:** 48 months in the bottle

**Serving temperature:** 18°C

**Alcohol:** 14.5%

### PREMI

ROBERT PARKER 97

WINE SPECTATOR 92

WINE ENTHUSIAST 96

JAMES SUCKLING 95

VINOUS 94+

LUCA MARONI 96

GAMBERO ROSSO *Tre Bicchieri*