



CAMPANIA

The capital of Campania, Naples was founded by the Greeks, enlarged by the Romans, and subsequently invaded by the Normans, Hohenstaufen, French, and Spanish among others. Established by the Greeks in the 11<sup>th</sup> century BC, Naples was the earliest of a cluster of far flung settlements throughout southern Italy. Many important figures of the age, including Pythagoras, Archimedes, and Aeschylus lived in these settlements, and today some of the best ruins of the ancient Greek world can be found there. Along with mathematics, architecture, and drama, the ancient art of winemaking also flourished in the hills and valleys of the region as the cult of Dionysus spread. Aglianico and Greco, vines that the Greeks introduced, are still highly prized. The Greek historian Herodotus called this part of Italy Oenotria, the land of wine.

In the 16<sup>th</sup> century, Sante Lancerio, the bottler of Pope Paul III, raved about the wines of the Kingdom of Naples, and their reputation continued into the 19<sup>th</sup> century. But subsequently, viticulture went into decline for decades as growers left the land, and the majority of remaining producers ignored DOC regulations and instead chose to plant prolific vines rather than those that would produce premium grapes. In the last fifteen years, producers have once again recognized the potential of southern Italy in general and have modernized their viticulture and winemaking techniques. Fiano di Avellino and Greco di Tufo are among Italy's most distinguished white wines, while Taurasi from Aglianico has been called the Barolo of the south because of its aging ability. This is Campania's only DOCG wine to date. Mastroberardino is a distinguished winery in the region as is Feudi di San Gregorio, Villa Matilde, Mustilli, and Casa d'Ambra.



SICILIA

Some say that today, Sicilians have less Italian blood in their veins than Phoenician, Greek, Arabic, Norman, Spanish, or French. Because Sicilia is on a crossroads between Europe and Africa, it has been overrun by many different cultures, which have left their traces on this beautiful island, the largest in the Mediterranean. The Greek cities of Sicily flourished during the 6<sup>th</sup> and 5<sup>th</sup> centuries BC, and their ruins are some of the most impressive outside of Greece, especially the Valley of the Temples near Agrigento. The Romans took over in the 3<sup>rd</sup> century BC, followed by the Vandals, Ostrogoths, and Byzantines. The Arabs ruled from the 8<sup>th</sup> to the 11<sup>th</sup> century, although not much has survived from their rule. The Norman era began in 1060, and the cathedrals of Monreale and Cefalu are their brilliant achievements as is Santi Peitro e Paulo outside Taormina. The 17<sup>th</sup> and 18<sup>th</sup> centuries saw the accomplishments of the Spanish Viceregal court, especially the palaces and churches of Palermo.

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YOUR ACCESS TO OUTSTANDING WINES FROM CALIFORNIA AND ITALY

Italian Wineries of the Month



Cantine Caggiano

Back to the future with ancient southern wines

Cusumano

Cusumano is located in Sicilia near Partinico. Brothers Alberto and Diego Cusumano own 210 hectares of vineyards, which include the ancient grapes of the island, the white grape Insolia and the noble red Nero d'Avola. But they have also planted the international varieties Chardonnay, Cabernet Sauvignon, Merlot, and Syrah with much success, and their wines are collecting high praise, including two and three glasses awards from the wine guide "Gambero Rosso." The winemaker is highly respected Mario Ronco from Piemonte.

winery specializes in the native Sicilian red grape, Nerello Mascalese.

Cantine Caggiano

Architect, photographer, and grape grower Antonio Caggiano, together with his son Giuseppe, bottled their first Aglianico di Taurasi in 1994. Caggiano is one of the newer breed of small, high-quality estates in Campania, previously dominated by large wineries. The most famous zone in the Irpinia area, Taurasi is known for its spectacular Aglianico wines, from fruit that reaches its greatest expression in volcanic soil vineyards at high altitudes.

Terre Nere

Owned by Marco de Grazia, best known for his export portfolio of wines from small Italian estates, his Terre Nere property is located in Sicilia on the slopes of Mount Etna. Roughly 21 hectares, the vineyards grow at 650 to 900 meters above sea level—the highest altitude, red grape vineyards in Europe. Five thousand years of volcanic eruptions have created endless soil differentiations that change from patch to patch. Weather variations are equally numerous with many different microclimates. The

Cantina del Taburno

Owned by a cooperative of grape growers in Campagna's Benevento province, the winery specializes in the ancient grapes of the region, red Aglianico and the whites, Coda di Volpe, Falanghina, and Greco, planted in vineyards on the volcanic slopes of Mount Taburno, with conditions similar to Taurasi at higher elevations. Consulting winemaker Luigi Moio works with two other wineries in the area, Caggiano and Cantina del Notaio.



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WINES OF THE MONTH

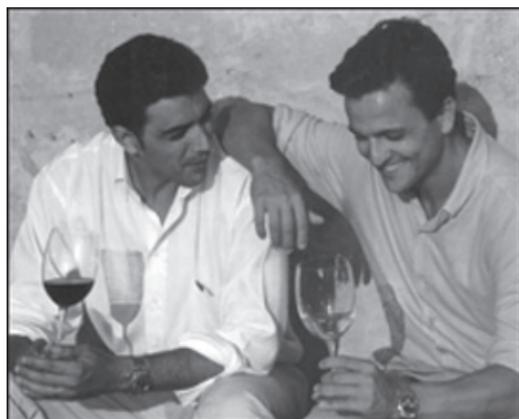


ARTISAN SERIES

**Cusumano**

**2005 Nero d'Avola**

This delicious wine is 100 percent Nero d'Avola, the most widely planted indigenous red grape of Sicily. Look for pronounced wild cherry flavors and aromas with a layer of spice but without any oak barrel influence. The wine was made and aged in stainless steel tanks, so what you taste is the pure ancient fruit of magical Sicily.



Cusumano brothers

**Cusumano**

**2004 Insolia**

A combination of tropical fruit and floral flavors, this indigenous Sicilian white has been described as somewhere between Chardonnay and Sauvignon Blanc. Still, its flavors remain unfamiliar but captivating. Serve chilled and enjoy a window into the ancient world.



New cantina for finishing and perfecting Cusumano wines built in 2003.

WINEMAKER SERIES



Terre Nere crest

**Terre Nere**

**2004 Etna Rosso Calderara**

I sent the 2003 vintage of this unusual wine at the beginning of the year and received many reorder requests. I was able to get the new vintage, and even though it's close on the heels of the old one, I decided to send it again, because it's that delicious. Harvested from the Calderara vineyard at 650 to 700 meters above sea level, the fruit for this Terre Nere Etna Rosso is 100 percent Nerello Mascalese, a native Sicilian grape. The wine has a curious translucent brick color like an old wine or like certain Pinot Noirs. Although the wine is medium bodied, it benefits from decanting, which aerates it and releases its elegant flavors.

**Taburno**

**2003 Piediroso**

A vine known mostly in the Campania region, Piediroso has been cultivated for centuries in the region's volcanic soils and is popularly known with its dialect name, Piediroso (Red Feet) or Pèr Palummo (Pigeon's Foot), because of the red color that the stem turns when the grapes are ripe. When aged, the wine acquires a violet perfume. The 2003 is a delicate, supple wine with fresh, fruity flavors and oriental spice notes. Serve at cool room temperature.

WINES OF THE MONTH

COLLECTOR SERIES



Cusumano vineyards

**Cusumano**

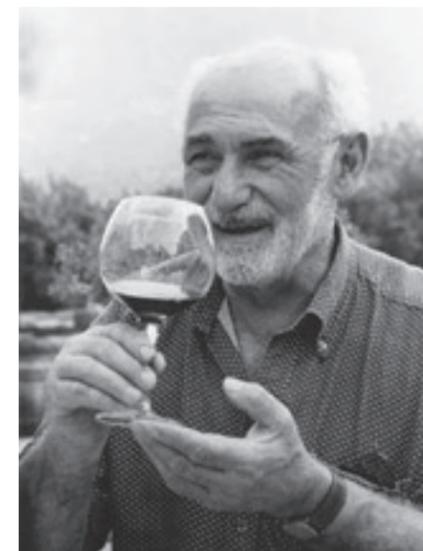
**2004 Noá**

A blend of 40% Nero d'Avola, 30% Cabernet Sauvignon, and 30% Merlot, the Cusumano 2004 Noá received the coveted *Tre Bicchieri* (3 glasses) award for excellence from Italy's Gambero Rosso wine board. Each grape variety in the blend is vinified separately, then blended, and finally aged for 12 months in Slovenian oak barrels before bottling. Its dark color and sweet fruit create a full, concentrated wine. Decant and serve at cool room temperature.

**Caggiano**

**2001 Taurasi Vigna Macchia dei Goti**

One hundred percent Aglianico from the Taurasi appellation, this wine is made from Caggiano's Macchia dei Goti vineyard. The 2004 vintage was cooler than the 2003 and created a more classic expression of the Taurasi wine, one of the most important in the Campania region. Decant this rich, deep, intense wine and serve at cool room temperature.



Antonio Caggiano

PICK & CHOOSE

JUST RED? JUST WHITE?  
JUST CALIFORNIAN?  
JUST ITALIAN?  
HOW ABOUT A COMBINATION?

CALIFORNIA WINES

Artisan Series:  
\$29.50/month, a red and a white  
Winemaker Series:  
\$59.50/month, 2 reserve reds  
Artisan red-Winemaker red:  
\$46/month

ITALIAN WINES

Artisan Series:  
\$32/month, a red and a white  
Winemaker Series:  
\$62/month, 2 reserve reds  
Collector Series:  
\$112/month, 2 collectable reds  
Artisan red-Winemaker red:  
\$48/month  
Winemaker red-Collector red:  
\$87/month

CALIFORNIA-ITALIAN COMBINATIONS

CA Artisan red-IT Artisan red:  
\$33/month  
CA Artisan white-IT Artisan white:  
\$29.50/month  
CA Winemaker-IT Winemaker:  
\$62/month  
Alternate CA & IT Artisan Series:  
\$29.50/\$32/month  
Alternate CA & IT Winemaker Series:  
\$59.50/\$62/month

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