



Feudi di San Gregorio

A profound expression of ancient Aglianico, Serpico 2016 is a wine of volcanic soul and noble stature, capturing the timeless essence of Campania's oldest vines.



Serpico 2016

Campania, Italy

Region and Vineyards

The Serpico 2016 hails from **Campania's Irpinia DOC**, a high-altitude subregion in southern Italy known for its volcanic soils, mountain influences, and ancient viticulture. The grapes are sourced from the historic "**Dal Re**" vineyard, located in **Sorbo Serpico**, a hamlet nestled in the hills of Avellino province. This site is emblematic of Campania's viticultural legacy, boasting **ungrafted, pre-phylloxera vines over 150 years old**—a rarity that imparts profound character and minerality to the wine.

The vines are planted in **deep soils of volcanic ash**, contributing to the wine's distinct mineral backbone. Trained in a **traditional high pergola system** (up to 12 feet), these old Aglianico trunks grow vertically and are then guided horizontally, maximizing exposure and airflow. Situated at **approximately 350 metres** above sea level, the vineyard benefits from significant diurnal shifts that preserve acidity and aromatic complexity. The result is a site of exceptional pedigree, both geologically and viticulturally.

Winemaking

This wine is **100% Aglianico**, a variety revered for its aging potential, high tannins, and affinity for volcanic terroirs. Grapes are manually harvested in **mid to late October**, with some parcels picked as late as early November. Each vineyard parcel is **fermented separately** in stainless steel tanks, where a **10-day maceration** on skins is conducted at a controlled temperature of **24 °C (75 °F)** to extract phenolic richness without compromising finesse.

Malolactic fermentation occurs in oak, enhancing roundness and complexity. The wine is then matured for **18 months in medium-toast new French oak barrels**, a choice that brings notes of spice, toast, and polish to the naturally powerful structure of Aglianico. A further **minimum of 8 months in bottle** precedes release, allowing integration and refinement. The final blend is assembled after individual parcel aging to ensure harmony and depth.

Alcohol :14,50 %

Composition: 100% Aglianico



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Serpico 2016

Tasting Notes

- **Color:** Deep ruby red with garnet reflections, hinting at maturity and concentration.
- **Aroma:** An opulent bouquet of cherry jam, licorice, and coffee, laced with cacao and sweet spice nuances.
- **Palate:** Rich and balanced, with layered flavors of ripe fruit, espresso, and mineral undertones. Tannins are firm yet polished, supporting a long, savory finish with a gentle smoky touch.

Did you know?

Serpico is named after the village of **Sorbo Serpico**, where the winery is headquartered. The **Dal Re vineyard** not only predates phylloxera but stands as a living testament to Campania's viticultural continuity, with vines trained in an **unusual 12-foot-high pergola** system—originally designed to shield grapes from humidity and maximize sun exposure in this hilly, volcanic terrain.

Wine Pairing Ideas

- **Grilled lamb chops with rosemary:** The wine's robust tannins and spice match beautifully with the savoury char and herbaceous lift of lamb.
- **Beef short ribs braised in red wine:** The intensity and structure of Serpico stand up to the richness of slow-cooked meat dishes.
- **Porcini mushroom risotto:** Earthy, umami-driven flavours harmonize with the wine's minerality and aged depth.
- **Aged provolone or pecorino:** Bold, salty cheeses offer a perfect counterpoint to the wine's tannic grip and dark fruit profile.

Wine Enthusiast (WE) : 94 Points (2016)



The savory nose features the weathered sophistication of leather, cigars, soil and pepper, while undertones of oregano, tomatoes and cherries provide a burst of energy. On the brighter palate, the cherry element is emphasized by raspberries, but a savory balance persists. Acid crackles around gleaming yet firm tannins.

Wine Spectator (WS) : 93 Points (2016)



Firm and minerally, with a core of fine, dense tannins wrapped in flavors of crushed black and red cherry, iron, earth, tobacco and dark chocolate. Fresh and graceful on the palate despite its tight mesh, this opens slowly and lingers on the well-spiced finish. Drink now through 2034. 1,000 cases imported.



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Robert Parker (RP) : 93 Points (2016)

Available in a dark, frosted bottle, the Feudi di San Gregorio 2016 Irpinia Aglianico Serpico has taken the proverbial turn toward tertiary aromas, or at least an initial turn, showing pressed blackberry and blackcurrant surrounded by tarry smoke, campfire ash and toasted spice. The 2016 vintage will be remembered for its power and its inner elegance, and those are exactly the traits that have carried this wine so far, and that will continue to shape its bottle-aging trajectory. There are dusty volcanic tones on the close, and the tannins are dry over a mid-weight mouthfeel.



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