

# CARLO DE LUCIA

Grower-Producer

Guardia Sanframondi (Benevento) - Campania

The Sannio area of the province of Benevento, the home of the Sannite peoples during the period of the Roman Empire, has a long and important history and a strategic position and role in this part of southern Italy due to the mountainous topography of the zone.

Carlo De Lucia, whose family has farmed this part of southern Italy for generations, was born in Guardia Sanframondi, a medieval hamlet where viticulture has deep and ancient roots

Carlo De Lucia has lived through the various phases of the evolution of the countryside in modern times; the land is fertile and generous, but, until recently, it has been used in a haphazard, unprofessional way. With the death of his father, he inherited his part of the family property and began to specialize in viticulture, selling his grapes either to cooperative wineries or large commercial bottlers.

When his two sons, Cosimo and Enrico, reached adult age, a decision was taken to commit to real quality in the wines. The period was the beginning of the 1990's, new fermenting and aging cellars were constructed, and new vineyards with Guyot and cordon training systems were planted in order to keep yields in check and produce grapes of important concentration. And, above all, the grapes which were planted, Falanghina for the white wines, Aglianico for the reds, were the finest native varieties of this part of Campania.

The work is still developing, and now three wines with their own labels have been prepared for the market.

The estate itself consists of approximately 35 acres, 27 of which are planted to vineyards. The soil is mixed, and the Aglianico vineyards rather rocky. The vineyards enjoy an ideal climate due to the nearby presence of the Apennine mountain chain and of winds and air currents from the Tyrrhenian Sea.



DeLUCIA



## **“VIGNA DELLE GINESTRE” FALANGHINA SANNIO D.O.C.**

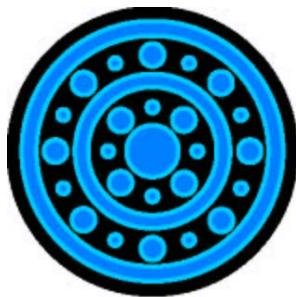
The wine takes its name from the yellow-flowered broom plant which grows so abundantly in the fields of this part of Italy. The wine is made from a careful selection of Falanghina grapes and utilizes only the best bunches. The grapes themselves, hand-picked in early October, are immediately transported to the cellars and given a soft pressing, followed by a twelve to eighteen hour period of cryo-maceration at a temperature of 45° Fahrenheit (8° centigrade) to bring out all of Falanghina's varietal aromas.. The must then ferments at a temperature of 61-65° Fahrenheit (16-18° centigrade). The wine is aged until the following spring and then bottled. Serve at a temperature of 54-56° Fahrenheit, and this is a wine which becomes fuller and richer with bottle age.

## **AGLIANICO SANNIO D.O.C.**

The wine is produced by the fermentation of hand-picked Aglianico grapes. After a gentle destemming and pressing of the grapes, the must ferments on its skins for seven to ten days at temperatures between 79-81° Fahrenheit (26-28° centigrade), and the cap is regularly punched down to improve extraction. The wine then ages in small casks which have already been used once, then bottled and given an additional period of aging.

Ruby red in color with purple highlights, its aromas are those of red fruit.

Serve at a temperature of 63-65° Fahrenheit (17-18° centigrade) in crystal stemware designed for medium-bodied red wines.



**“MURELLAIA”  
AGLIANICO SANNIO D.O.C.**

The wine takes its name from that of the local soil, yellow in color and rocky in composition, which gives the finest results for Aglianico, and is made from a selection of the estate’s finest red grapes, hand-picked at the end of October. After picking, the grapes are destemmed and pressed and then ferment on their skins for close to three weeks in temperature-controlled stainless steel tanks. Fermentation temperatures range from 79° to 86° Fahrenheit (26-30° centigrade), and there is a regular pumping over and punching down of the skins to improve extraction. The wine undergoes its first phase of aging in stainless steel tanks during the winter and is then aged for twelve months in small oak barrels and at least six months in bottle before release. The color is a deep ruby red, the nose redolent of spicy notes of cherries and wild cherries, the palate tich and warm with elegant tannins.



Serve at a temperature of 64° Fahrenheit (18° centigrade) in crystal stemware for structured and elegant red wines. Decanting in advance to let the wine breath will improve drinkability and pleasure.

SELEZIONE FATTORIE

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