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SILVANO STROLOGO

Gambero Rosso Editore
Slow Food Editore
“Italian Wines 2002”

Silvano Strologo

The soft hills at the foot of Monte Conero are the home of one of the most important grape varieties in Italy, Montepulciano. Temperamental if treated badly, this variety becomes versatile and generous if handled with care. It is no coincidence that Montepulciano has for years been used as a pick-me-up for feeble, tired wines, even from other regions of Italy. Silvano Strologo's estate, where oenologist Giancarlo Soverchia makes an expert contribution, is completely given over to Montepulciano, either in old vineyards or in new plantings, with the high density that modern growing techniques demand. All this Montepulciano is used to make just two wines, a standard-label and a selection, both Rosso di Conero. The Julius has a heartening generous price-quality ratio and is deep, concentrated red in colour. The broad aromas of ripe cherry jam, blackcurrants and crushed brambles mingle with spicy notes. On the palate, power and serious huge extract combine with a dense weave of sweet tannins to sustain the fullness of the flavour. Despite an unfortunate year, the Traiano selection maintains a high standard of quality. This characterful red is the result of repeated and rigorous selections in the vineyard. The wine is dark vermilion with ruby highlights than ripe fruit aromas, with hints of spice, pepper, tar and liquorice, blend with the toasty oak from the wood. There is nice complexity on the palate, thanks to mellow tannins and a powerful, compact structure. The clear, assertive spice is echoed in the long finish.

Silvano Strologo – via Osimana, 89 – 60021 Camerano (AN)

Rosso Conero Traiano '99	2 red glasses
Rosso Conero Julius '00	2 glasses

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The small, long-established Strologo family winery was recently taken over by son Silvano, who has carried out extensive modernization with the invaluable help of winemaker Giancarlo Soverchia. The eight hectares of vineyards, situated on limestone and clay soil at an average height of 250 meters above sea level are perfect for growing Montepulciano grapes that go into Rosso Conero. The older vineyards have a planting density of just

over 2,000 plants per hectare and the newer ones are planted at 5,000, using cane pruning and Guyot systems. There are two Rosso Conero selections at the moment, Julius and Traiano. The latter is distinctly superior in quality and wins Three Glasses for the first time. In fact, Rosso Conero Traiano is no newcomer to the top ranks. It came very close to receiving our highest accolade in '99 as well. The 2000 is even nicer, beginning with its quite outstanding colour, somewhere between ruby and purple. The aromas are beginning to express complex berry fruit jam, with hints of vanilla, and the powerful palate shows dynamic thrust, a long finish and egregious ageing potential. We tasted the 2001 version of the Rosso Conero Julius, which is purple, with layered aromas of flowers, spices and wild berries, followed by an impressively tidy, drinkable palate with balance and a long, slightly tannic finish.

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Rosso Conero Traiano '00	3 glasses
Rosso Conero Julius '01	2 glasses