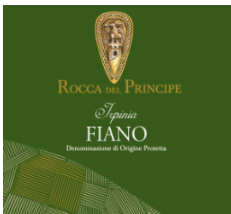




**Campanian** husband and wife and winemaking duo, Aurelia Fabrizio and Ercole Zarrella, immediately commanded the attention of critics and consumers alike through the sheer breadth of aromatics, minerals and compelling nuances displayed in their substantial Fiano di Avellino.

Their philosophy is a simple one: low production in the vineyards means higher quality in the cellars. This principle informs all their decisions throughout production. The duo regularly performs green-harvests and employs no chemical pesticides or synthetic fertilizers.

Though their first estate-bottled vintage was only in 2004, these experienced growers regularly boast 3 Bicchieri from Gambero Rosso for their stellar Fiano and were named Gambero Rosso's Up-And-Coming Winery of the Year in 2009!



### ROCCA DEL PRINCIPE IRPINA FIANO DOC

100% Fiano from up to 11 year old vines planted in proprietary vineyards that sit around 2,000 feet above sea level. Fermented and aged in stainless steel for 4 months and then it rests in bottle for 2 more months prior to release.

*Tasting Notes:* A floral with bright fruit and mineral notes on the nose. In the mouth it is dry, soft, with adequate freshness and a clean mineral finish. Production is very small.



### ROCCA DEL PRINCIPE FIANO DI AVELLINO DOCG

100% Fiano from up to 20 year old organically farmed vines planted in volcanic soil on northeast facing slopes at 500-600m. Fermented and aged in stainless steel.

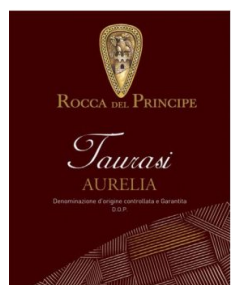
*Tasting Notes:* "The lively floral nose combines white peach, lemon, lime and crushed. Very pure, fresh and juicy, showing good stuffing and a very impressive personality. Finishes with outstanding length and acid grip and repeating white flower notes."

**Review History:** 2018 - 92 Points, Vinous / 2017 - 92 Points, Vinous / 2016 - Points, Vinous



### ROCCA DEL PRINCIPE IRPINIA AGLIANICO DOC

100% Aglianico from 17 year old vines planted on the Estate's vineyard in the "Campore" contrada in Lapio. The vineyard sits at 2,300 feet above sea level and has a complex soil of Calcareous clay and yellow marls. Aged 4 months in stainless steel followed by 12 months in French oak - small barrels and transferred to big barrels (tonneau) and then rested in bottle for 6 months prior to release. Production is very small.



### ROCCA DEL PRINCIPE TAURASI "AURELIA" DOCG

100% Aglianico from 24 year old vines planted on the Estate's vineyard in the "Campore" contrada in Lapio. The vineyard sits at 2300 feet above sea level and has a complex soil of Calcareous clay and yellow marls. Aged 6 months in stainless steel followed by 12 months in French barriques and then 12 more months in used 20 hectoliter Slavonian oak tonneau and then rested in bottle for 24 months prior to release. Production is small - under 300 cs.

*Tasting Notes:* Extremely perfumed nose of ripe strawberry jam and red cherry nicely lifted by sweet Oriental wood and spices. Dense, rich and juicy, offering tarry flavors of plum, blackberry and grilled herbs, complicated by soy sauce and Szechuan pepper. Very rich and deep, with harmonious acidity and a long finish"

**Review History:** 2016 – 92 Points, Vinous / 2015 – 95 Points, Vinous / 2012 – 92+ Points Vinous