



In 2004 (the 1st vintage), Aurelia Fabrizio immediately commanded the attention of critics and consumers alike through the sheer breadth of aromatics, minerals and compelling nuances displayed in her substantial Fiano di Avellino. The philosophy has been a simple one: low production in the vineyards means higher quality in the cellars. This principle commands all decisions throughout production. Extensive green-harvests are done and no chemicals or synthetic fertilizers are used. In short time, abundant praise has accumulated for the wines and Rocca del Principe is now a reference point in the region. Today, a new generation is writing the next chapter of the story. Winemaking is now in the hands of daughter Simona Zarrella, who brings a bold, personal perspective to the wines, with her sisters assuming other key roles in the winery. This all-female Estate continues to drive towards greatness and establish a new benchmark for the DOCG.

All farming is organic method (awaiting certification) + finished wines are 🌱 Vegan

ROCCA DEL PRINCIPE 2024 IRPINIA AGLIANCIO DOC “LE CAMPORE 1870”

100% Aglianico from 25+ year old vines on the Estate's "Campore" vineyard @ 2,300ft. Complex soil of Calcareous clay & 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. Only 200 cases produced.

91 Points, Vinous: “The 2024 Irpinia Aglianico Le Campore 1870 opens with a delicate blend of dusty blackcurrants, violets and white smoke. This displays a lovely balance of ripe black fruits and sweet inner florals over a core of zesty acidity. Nuances of citrus and tart blackberry fade.”

