



WHERE
ITALY

WHAT
RED

WHEN
WEEKLY

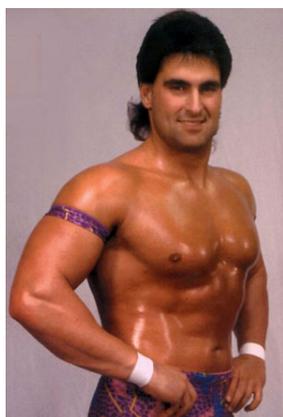
MUSTILLI PIEDIROSSO

The Italian red most likely to pull your seat out for you.

Mustilli



Sannio DOP Piedirosso 2013
Slow Wine 2015 | Slow Food editore - Vino quotidiano



CONCEPTUAL DOPPELGÄNGER

Salvatore Sincere was a Philly boy and obvious adonis. Excepting the mullet, one could easily see the appeal of this easy-on-the-eyes professional good guy wrestler - hell even his last name means honest - as in you get what you see (no tricks - unheard of the ring in the 80s and 90s!). His famous move was the known as the flying handshake - he would climb to the top turnbuckle and leap at his dazed opponent shaking his hands (think jazz hands) and the opponent wouldn't notice his giant boot heading for their face. The explosion of blood whence that size 12 made contact was forever known as the 'red foot' (piedirosso in Italian). Oh did the crowd go crazy! They'd even bring wine to the arena to toast his good fortunes as he bloodied his feet on one bad guy after another! Sal is no longer wrestling, but he is still bloodying his feet as an amateur wine maker in the hills of the verdant Pocono mountains. Some say he even has a heart shaped tub! Salud!!!

WINEMAKER Anna Chiara Mustilli

REGION Campania

GRAPE VARIETY Piedirosso

SOIL Calcaerous, volcanic, clay

AGE OF VINES Planted 2000-2005

PRODUCTION 15,000 bottles

VITI/VINI

Piedirosso is planted in the organically farmed Pozzillo block, which occupies a small 2 hectares. Low yields and manual harvest around the end of

October. Grapes are immediately de-stemmed and crushed. Pre-maceration at 10 degrees Celsius. Fermentation for about 15 days in stainless steel at moderate temperatures (around 24 degrees C) to maintain freshness. Maturation in stainless steel for 2-3 months with batonnage. Lightly fined, unfiltered and a small SO2 addition prior to bottling. 3 months in bottle prior to release.

PRODUCER

The Mustilli family settled in the town of Sant'Agata dei Goti at the start of the 14th century, and has been producing wine for 5 centuries. Sant' Agata dei Goti is a sub-region of the DOC Sannio, and Mustilli is the only winery

in the area. All 20+ hectares are planted to indigenous varieties- Aglianico, Piedirosso, Falanghina and Greco di Tufo. Starting in the 1960's, Leonardo Mustilli established the modern day iteration of its production, replacing the dirt floor with cement for hygiene purposes and adding electricity. He is the first to have bottled pure Falanghina in the 70s. Today, the estate is run by 2 of the daughters- Anna Chiara, who manages the vineyards and winemaking, and Paola, the commercial side of the business. It is a family affair committed to maintaining the integrity of these beautiful hills and producing wine in a traditional manner that preserves the integrity of their history.

communal brands



CLASSIC WINE FOR MODERN PEOPLE