



WHERE
ITALY

WHAT
RED

WHEN
WEEKLY

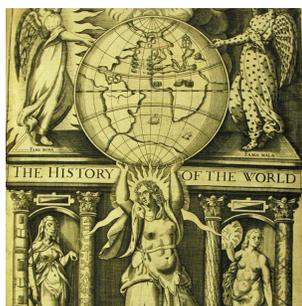
MUSTILLI AGLIANICO

Sniffs at showier reds.

Mustilli



Sannio DOP Piedirosso 2013
Slow Wine 2011 Slow Food editor - Vino quotidiano



CONCEPTUAL DOPPELGÄNGER

When one's bearing yields a treasure trove of historical data and relevance going back many centuries, it's pretty hard to get excited over much. Your breeding will make you listen politely hiding the molten disdain for the arriviste roiling in your belly. Like the vampire Lestat who'd been present at the immolation of Joan and the beheading of Louis and the Crusades and may have even put the top stone on the Pyramids of Giza. Aglianico is that ancient world traveller who has many many lives. In each grape is the evolved genetic experience of a million sunrises and sunsets and all that happens in between on both sides of the bookends. You want to taste history? You want to be there? You can.

WINEMAKER Anna Chiara Mustilli

REGION Campania

GRAPE VARIETY Aglianico

SOIL Calcaerous, volcanic, clay

AGE OF VINES Planted 1984 (Cesco di Nece) & 1997-2005 (Pozzillio)

PRODUCTION 10,000 bottles

VITI/VINI

Aglianico is planted in the organically farmed Cesco di Nece block which occupies a small 3 hectares. Low yields and manual

harvest around the end of October. Grapes are immediately de-stemmed and crushed. Fermentation for about 15 days in stainless steel at around 28 degrees Celsius. Maturation in second pass French oak for 9 months. Lightly fined, unfiltered and a small SO2 addition prior to bottling. 9 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