

Fattoria Alois

Offered by WorldWide Cellars Imports

Fattoria Alois - Caserta, Campania, Italy www.vinialois.it

Michele Alois is a native of Caserta province. He and his family are important manufacturers of gorgeous silk fabrics - his works are displayed at the Vatican, at the Louvre in Paris, and even at the White House in Washington, DC. Historically, the height of Caserta's fame as a silk producer was during the time of the Bourbon kings and in fact the famous Bourbon palace in that City is second only to Versailles in size and fame. By 1992, Michele had succumbed to his desire to be a Viticoltore, planting initially 2 hectares of 9 different, historical varietals that had all but disappeared since the time of the Bourbons - including Pallagrello Bianco and Pallagrello Nero, varietals well-loved by the king and his courtiers. By 2000, there were 14 Hectares and when they are finished, the estate will boast 18 hectares of grapes indigenous to Caserta. Pallagrello Nero and Casavecchia are sturdy, aromatic red grapes with substantial tannins and the potential for nobility, similar in some ways to the other local native, Aglianico. The grapes do extremely well in the volcanic-mineral soils of the area. Casavecchia is a historical varietal, about which Pliny the Elder had written effusively but which had disappeared until an enormous, ancient vine was rediscovered behind an old house - a "casa vecchia". Nowadays, even though there is still not much Casavecchia planted, all plantings are said to be cuttings from that one, original old tree behind the old house.

The winery moved forward recently by hiring as consultant one of the top local enologists, Carmine Valentino. And Michele's son Massimo - an irresistible personality, has begun full time work promoting the fruits of the Fattoria's labor.

"The goal of the Alois family is to obtain national and international success with autochthonous grape varieties of their Campania region, utilizing genuine biologic techniques to obtain quality wines from the antique Casavecchia and Pallagrello grapes, rediscovered by the Bourbon family, and the traditional Aglianico and Falanghina grapes."

Caulino - Falanghina IGT

Site: Volcanic soils from estate vineyards in the foothills of the Caiatini Mountains; the Pontelatone vineyard is clay and calcareous soil. Vine training is low espallier with Guyot pruning; plant density is 5200 plants/Ha. **Grapes:** 100% Falanghina. **Vinification:** After a cold maceration the wine is fermented in stainless steel. **Elevage:** The wine rests in bottle for 3 months before release. **Notes:** Perfect with all varieties of seafood and fish because of its clean minerality and fresh ripe fruit.

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Caiati - Pallagrello Bianco IGT

Site: Volcanic soils from estate vineyards in the foothills of the Caiatini Mountains; the Casalicchio vineyard is clay and calcareous soil. Vine training is low espallier with Guyot pruning; plant density is 5200 plants/Ha. **Grapes:** 100% Pallagrello Bianco. **Vinification:** After a cold maceration the wine is fermented in stainless steel. **Elevage:** The wine rests in bottle for 4 months before release. **Notes:** Pairs wonderfully with all seafood and fish.

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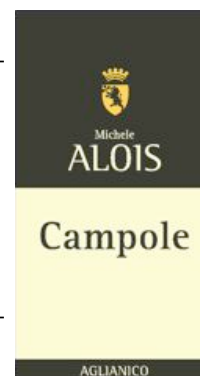
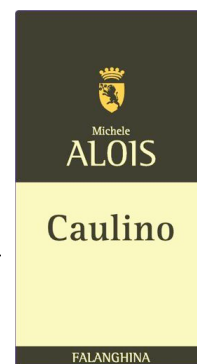
Campole - Aglianico IGT

Site: Volcanic soils from estate vineyards in the foothills of the Caiatini Mountains; the Audelino vineyard is volcanic soils with a very mineral character. Vine training is low espallier with Guyot pruning; plant density is 5200 plants/Ha. **Grapes:** 100% Aglianico, the most important native grape in Campania. **Vinification:** Campole is fermented in stainless steel after a maceration of fourteen days. **Elevage:** Aged for 4-6 months in Botti [large oak ovals]. **Notes:** Campole is a very pure expression of this land and is produced without the influence of oak. Pairs well with game, lamb and pork.

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Settimo - Pallagrello Nero and Casavecchia IGT

Site: Volcanic soils from estate vineyards in the foothills of the Caiatini Mountains; the Audelino vineyard is volcanic soils with a very mineral character. Vine training is low espallier with Guyot pruning; plant density is 5200 plants/Ha. **Grapes:** 60% Pallagrello Nero and 40% Casavecchia. **Vinification:** Fermented in stainless steel after a maceration of about 14 days. **Elevage:** Aged for 4-6 months in Botti [large oak ovals]. **Notes:** Settimo is a very pure expression of this land and is produced without the influence of oak. Pairs well with game, lamb and pork.



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Murella - Pallagrello IGT

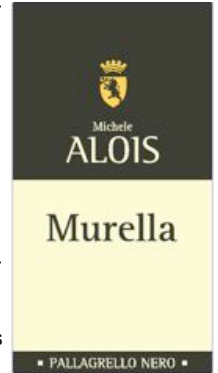
Site: Volcanic soils from estate vineyards in the foothills of the Caiatini Mountains; the Casalicchio vineyard is clay and calcareous soil. Vine training is low espallier with Guyot pruning; plant density is 5200 plants/Ha. **Grapes:** 100% from the extremely rare Pallagrello Nero grape. **Vinification:** Fermented and macerated in Botti (large oak ovals). **Elevage:** Aged in Stainless Steel and French Barrique for 6 months before being bottled and released. **Notes:** Pairs well with grilled meats and fowl.

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Trebulanum - Casavecchia IGT

Site: Volcanic soils from estate vineyards in the foothills of the Caiatini Mountains; the Cesone vineyard is clay and calcareous soil. Vine training is low espallier with Guyot pruning; plant density is 5200 plants/Ha. **Grapes:** 100% Casavecchia, the most important native grape in Caserta province. **Vinification:** Trebulanum is fermented in stainless steel after a maceration of 22 days. **Elevage:** Aged in New French Barrique for 12 months, then rests in bottle for 8 months, before being released. **Notes:** Trebulanum is a unique, blue-blooded wine with ancient origins and long life. Pairs well with grilled beef or lamb.

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