



Sabino Loffredo is a histrionic young vigneron from the south of Italy. He has taken over the family winery and



turned his talents as gifted wine taster and dedicated wanderer, not to mention his technical skills, to making it one of the most extraordinary Italian wine businesses of recent years. Pietracupa wines represent his style and his idea of the wine world. He is one of the most successful examples of how a small producer can produce great wines.

Pietracupa is situated near Avellino, in the hinterland of the Campania region. It is a mountainous terrain that has little to do with the usual idea of southern Italy, but at the same time it reflects its sunny, open nature. The limited production focuses on the grape varieties typical of the area: Fiano and Greco for the whites, and Aglianico for the red wines.

The company's wines are like its owner.

They tend towards the original but are able to speak faithfully of their land. Elegant, deep, and highly mineral, they are immediately good, and make a striking impression at first taste. However, they also have wonderful ageing potential and become magnificently complex in the bottle.

The incredibly witty Sabino Loffredo is the driving force behind the incredible wines of Pietracupa. The winery was established in 1993 with a sole purpose of putting the wines of Montefredane on the Italian wine map. Sabino knows that the 'terra' of Montefredane could challenge the more established areas of Campania and produce the best wines of all. The terroir of Montefredane is really particular. It produces white wines that are long-lived, persistent, fascinating and intriguing. The elevated 3 hectares of vineyards are planted to Fiano, Greco, Falanghina & Aglianico.

The soil in the vineyard contains a thin layer of clay and sand over a compact core of tufaceous rock, the legacy of the ancient volcanoes that made up the majority of inland Campania. The volcanic rock is responsible for the mineral and chalk elements that make up these incredibly pure, crystal clear wines.

- The Gambero Rosso guide recognized the winery as the 'up and coming' winery of the year in 2006, the first time it had been awarded to Campania.
- In 2007 Cupo was awarded best white of the year: the first time a Fiano had been recognised.
- The 2008 guide awarded 'tre bicchiere' to the Greco di Tufo, the first time a standard non-oaked Greco had taken the prize.

Region: Montefredane, Campania

Country: Italy



Sabino Loffredo is not content with becoming one of Italy's finest white wine producers in just a few years. This former sport instructor from Montefredane reckoned that his distinctive Fianos and Grecos needed partnering with equally complex, characterful Aglianicos. Sabino has been pursuing this aim for some time and took another step by purchasing almost two hectares at Torre La Nocelle, ideal country for making juicy, relaxed Taurasi. As ever his whites enjoy extended lees contact in steel and display good acid bite that bodes well for future evolution.



It will become clear in the coming years how important a role this small winery has played in changing the public's perception of southern Italian wines. That Irpinia could produce fresh, rich, fragrant wines is a well-known fact. That it could give rise to interpretations of such exceptional complexity, age worthiness and minerality that they can their own with Mosella, Chablis and Loire, quite frankly was a view held by few. The sole merit, with one of two exceptions, can be ascribed to Sabino Loffredo, an explosive character, and a man who has looked to the world's great white wines for inspiration and (drinking) pleasure. Having amply demonstrated his capacity with whites. Sabino has taken on a new adventure: a piece of land he discovered at Torre Le Nocelle where he has plans for vineyard of Taurasi.

Greco di Tufo and Fiano di Avellino

These two wines, produced from vines that are comprised of mixed soils – including volcanic deposits – are wines that beautifully display a sense of place. As most producers opt not to mature these wines in wood, the aromatic profiles of each stand out, with Greco delivering more lemon and pear aromatics (along with a pleasing note of almond in the nose and the finish), while Fiano is more identified by more exotic fruits such as kiwi and mango along with lime and ripe pear (these notes of tropical fruit were more common in a warmer year such as 2011).

Another difference is with aging potential, as Greco tends to drink best within five years of the vintage date, while that increases to seven or more with Fiano. Indeed Fiano is a bit fatter on the palate with a more lush finish, while Greco tends to be more reserved with slightly higher acidity (in some cases) as well as having a bit more minerality.

Sabino Loffredo's words about the 2010 vintage, "is one of the finest vintages for Greco and Fiano of the last twenty years."



Fiano di Avellino 2010

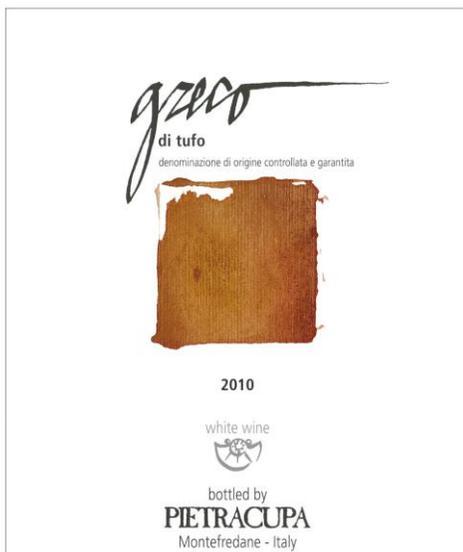
Sparkling straw yellow with green highlights. In contrast to the Greco, the Fiano offers a more robust and expansive nose with refined fragrances of jasmine, golden delicious apples, candied volets and a strong mineral digression. A substantial and aristocratic palate with a marked acidity and a vein of citrus that echoes throughout the fine, long and slightly almond finish. 8 months in steel only.

BIBENDA WINES

A fragrant and flavorful white wine, with aromas ranging from citrus to mango through fascinating nuances of honey. It feels silky and refreshing in the mouth with optimum balance and length. Perfect with starters, pasta and elaborate fish dishes.

Grape Variety: Fiano di Avellino 100%

Finalist for Tre Bicchieri Gambero Rosso



Greco di Tufo 2010

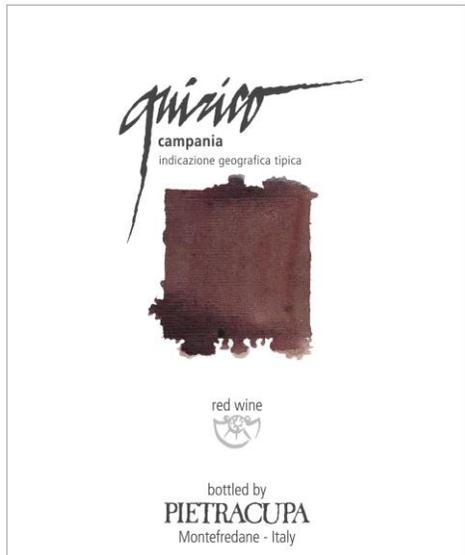
Light, bright and intense straw yellow. An exemplary and complex tapestry of rare and delicate aromas: hedgerow, nectarines, kumquats, ferns, sage, white pepper and ginger. In contrast to the genteel nose, the palate has few rivals for flavor and energy with an overwhelming savoury-acid grip. Its long trajectory ends in an irrepressible glow of citrons and white peaches. Impossible to stop at on glass. 8 months in steel only.

BIBENDA WINES

Pietracupa Greco di Tufo is one of the greatest Italian white wines and one of the best in the world. It is an elegant wine with mineral rocky fragrances and a deep mouth feel, tasty, vibrant with a very long finish. Excellent accompaniment for pasta dishes, soups, medium ripe cheeses, white meat and grilled fish.

Grape Variety: Greco di Tufo 100%

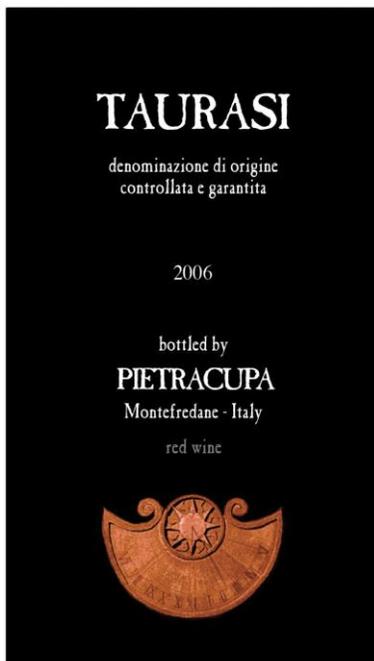
Tre Bicchieri Gambero Rosso



Aglianico "Quirico" 2010

Very fragrant, recalling plums and black pepper, and acquires notes of leather with ageing. Structured, dynamic mouth feel, great flavour and pleasantly tannic finish. Perfect with soups, rich pasta dishes and meat.

Grape Variety: Aglianico 100%



Taurasi 2007

The wine matures in large casks and, a most positive type of enjoyment, made up of elegance, depth, complexity and precision, without giving in to any kind of oenological chicanery. It has very bright, well-defined fruit, thanks partly to an aristocratic vein of acidity that isn't in the least bit bothersome.

Grape Variety: Aglianico 100%

Finalist for Tre Bicchieri Gambero Rosso