

92 Points

Michele Alois Trifolium
2018, Casavecchia Di
Ponteleone Doc



Casavecchia is an ancient local variety, and Casavecchia di Ponteleone is one of the smallest DOCs in all of Italy, with just a half-dozen producers, only half of whom produce the Riserva category. The cuvée name "Trifolium" is borrowed from the name of one of the ancient 'crus' of Campania, which including Falernum and Caulinum. The 2018 from Alois offers sweet, slightly desiccated fruit on the nose, fig and prune, dark cherry and chocolate, with lots of wild resinous herb. The palate is still rustic, with quite firm, grippy tannins - will this come around? A rustic variety on the surface it seems; to be followed. Acids are fine and juicy, saliva-inducing and length is in any case excellent. Experience with older vintages from Alois points to the fine potential of the variety. Tasted May 2024.

John Szabo, MS