

92 Points

Alois Caiatì Pallagrello
Bianco 2014, Igp Terre Del
Volturno



Caiatì is 100 per cent endemic to Campania pallagrello bianco, from the Casertan dialect "u pallarell," or "small ball," in reference to the grape's tiny, round shape. Less than half (maybe 33 per cent or so) of the juice is racked to 3rd or 4th (neutral) oak, urged past malolactic with some batonnage into June for a long (seven month) fermentation. The other half makes use of some noble lees stirred once a month for four months in stainless steel. The two parts are bottled insieme after one year. Their accrued accumulation is nothing if not creamy, like unsweetened honey of naked, viscous purity. Such a grape requires the careful calculation of time, like this volcanic and limestone bianco grown at altitudes up to 900m on land friable with clay on the Caiatini Mountains. The name may carry little meaning passed down through generations but the wine shines like Chablis, albeit on a bank more fruit than mineral. Drink 2016-2021. Tasted November 2016.

Michael Godel