

91 Points

Alois Cunto Murella
Pallagrello Nero 2013, Igp
Terre Del Volturno



Pallagrello is native to the hills around the Campanian town of Caiazzo, and referenced in numerous historical texts, including the Roman "Pilleolata" from the work of Pliny the Elder. In the 19th century it was called by the name "Piedimonte Rosso." The Pallagrello Nero from Alois sees 18 months in large (85 hL) botti followed by 18 in (25 hL) smaller 10-20 year old casks. The lengthy aging process is necessary for the rustic, natural, perfectly, expertly, so subtly volatile wine. Like greco in hot summers the varietal is subject to certain microbes and the conditioning brings a spicy, subtle volatility or "highlights." The flavours recall salumi, in cured feelings of gastronomy and this is what makes this wine most drinkable. Such wise older barrel impart but a fruit expression with a citrus, limestone twist. Though this is ready for an immediate go it will offer a 10 year (from vintage) kind of ageability. Drink 2016-2023. Tasted November 2016.

Michael Godel