

92 Points

Alois Trebulanum
Casavecchia 2012, Igp Terre
Del Volturno



Pliny spoke of a "Vinum trebulanum" from a place called Trebulanis in Campania. In Cicero's letters a reference is made to Pontius' house at Trebulanum. From high-level historical figures to a 21st century vine that survived Phylloxera and the parasite fungus of Oidio dated 1851, Trebulanum sits at the pinnacle of the Alois pyramid. The "old house" is from low-yielding hermaphroditic casavecchia, blessedly developed without tight bunches. The antithetical red Campanian, the organic varietal, so resistant to disease, hardy, tough and self-sufficient. Casavecchia is the "cleansed wine," with 50 of the hL drawn from the 85 hL botti, while the other 35 go to Settimo. After separation it undergoes 18 more months in 25 hL casks, plus one extra year in bottle. A breath of Campania altitude and the frehest of air pervades the perfume. Here the hue is so much deeper, the wine deeply impressed. Unlike the Pallagrello or the blend this represents the perfectly natural expression of Campania, deep and pure. Flowers are redolent for the first time and then there is this exceptional note of citrus. So fresh, for now. I would expect this to gain a smoky stature, some porcine roast and naturally cured, nebbiolo-like tar and roses. Drink 2016-2022. Tasted November 2016.

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