



From the court of the Bourbon kings to the Alta Campania project

The History

The Alois family boasts “centuries-old and well-documented Lombard roots”. Settled in medieval Caserta before the second half of the 15th century, they carried out their activities between Naples and Caserta, maintaining relationships with the best Neapolitan noble families, in the property palace in the San Lorenzo district, in the current vico San Nicola dei Caserta, marrying into the Caracciolo family through two illustrious characters: Loysius Alois, who “should correspond to the one who raised, in 1508, the tomb in the Cathedral of Casertavecchia to his brother Marco Antonio”, currently visitable in the aforementioned Cathedral, who married Ippolita Caracciolo, an event immortalized in a plaque present in the church of Donnaregina in Naples; and his son Gianfrancesco, married to Isabella Caracciolo, mentioned by Benedetto Croce in his book “Lives of Adventure, Faith and Passion” for having had the courage to sacrifice himself for a just cause of faith, executed in 1564 by the Holy Inquisition. Others will be the Alois remembered in the annals of history during the 16th century as “Giambattista fallen fighting against the Spaniards, who wanted to introduce the Inquisition of Spain in Naples”. In the Bourbon period, the Alois will begin to dabble in the production of fabrics according to the Jacquard technique wanted by Ferdinand IV, continuing the silk tradition with Francesco, the first representative to own a business in 1863, also dedicating himself to the cultivation of the land, renting during the fascist period the old Bourbon estate on Mount Briano, on which two vineyards insisted: the Vigna di San Silvestro and the Vigna del Ventaglio, the latter sold by the state to private individuals. The first Alois to bring back the old Bourbon vines will be Michele, who in 1992 will plant an experimental vineyard composed of nine native vines, including Pallagrello Bianco, Pallagrello Nero and Casavecchia. Michele will also be the protagonist, along with other valid winemakers, of the “Renaissance” of viticulture in Alta Campania. In 2002 the native varieties, until then vinified under another name, will be registered in the register of recommended and authorized vines, following a long path of ampelographic

experimentation conducted by the University of Florence and Naples. In 2012 the Casavecchia will obtain the recognition of origin.

THE WINERY

Located on the Casavecchia plateau, in an area on whose hills the Second Punic War took place between 202 and 212 BC, the uncontaminated landscape is located between the Tifatini mountains and the Trebulani mountains, two of the seven Campanian Antiappennines, on a surface of nine hectares in which Michele Alois has realized his dream: to create a vineyard with the varieties dear to the Bourbons near an ancient farmhouse where the Bourbon court was usually led during hunting for hares and wild boars.

The barrel cellar

The historic barrel cellar was inserted among the forty hunting mene dating back to the Bourbon period from the beginning of the nineteenth century. In the cellar below, wines and sausages were generally stowed, while on the street level, grains were stored to spread on the fields to attract wild boars and hares and ensure prey for the hunting day.

THE VINEYARDS

The cultivation of vines in the Casavecchia valley, for a total of twenty hectares, is passionately and ingeniously cared for by Michele Alois, who lives his vineyard day by day. The vineyards are positioned between two mountain ranges, the Tifatini mountains and the Trebulani mountains, capable of creating a natural amphitheater composed of predominantly volcanic soils at 200 meters above sea level and calcareous soils on the hill, strongly affected by the telluric movement dating back to 39,000 years ago. The environment is characterized by a high temperature range and good ventilation coming from Mount Maggiore (1030 mt.) located to the north.

Vineyard in Audelino locality

Composed mainly of volcanic ash from flow, called Campanian ignimbrite, it is located at about 140 meters above sea level, on the Casavecchia plateau. The wines usually present a rich and enveloping aromatic complexity on the palate, with intense fruits, but with delicate tannins.

Morrone della Monica

The vineyard located to the east in the district of Mount Friento (770 mt), one of the highest mountains in the Trebulani mountain range, enjoys the best exposure to the sun, thanks

to the privileged east-west exposure and the inclination of the land exceeding 30%. The medium-textured soils are predominantly clayey-limestone, contributing decisively to the growth of grapes with an intense body and vigorous tannins.

Cesone

Located in the western area of the Casavecchia plateau, the parcel counts less than one hectare and is formed almost exclusively of clayey soil, quite fertile, covered by a light grassy mantle. The grapes benefit from strong temperature ranges and receive the sun at the first morning rays. The grapes produced give life to the Trifolium wine which for the described characteristics can be defined as a single vineyard.

THE WINES

White wines

Falanghina and Pallagrello Bianco are the two white grape varieties grown by the Alos. The first is definitely the most known grape variety in Campania, with the greatest diffusion in terms of viticultural surface. Pallagrello Bianco, on the other hand, assumes its historical importance by virtue of the now certain presence in two vineyards of the Bourbons, one at the foot of Mount Briano, called Vigna del Ventaglio, and the other near the Vaccheria, called Lepreria.

Morrone – Terre del Volturno – IGP – Pallagrello bianco

Vinification: 2/3 in stainless steel at temperatures of 13° / 14° C for 1 month; 1/3 on fine lees in small wood for 9 months. Aging: in bottle for 12 months.

Caiati – Terre del Volturno – IGP – Pallagrello Bianco

Vinification: in stainless steel at temperatures of 13° / 14° C for 1 month. Aging: in bottle for 3 months.

Caulino – Campania – IGP – Falanghina

Vinification: fermentation on fine lees at 14° C for 30 days. Malolactic fermentation: in steel at a temperature of 14°/15° C. Aging: in bottle for 3 months.

RED WINES

Casavecchia, Aglianico and Pallagrello nero are the three reds produced by the winery. Casavecchia is an ancient variety dating back very probably to the Roman period. Aglianico probably has origins in Eastern Europe, with the name Hellenicus, transformed into Allianicus and then into Aglianico.

Murella – Terre del Volturno – IGP – Pallagrello Nero

Vinification: 10 days in 80 hl barrels. Malolactic fermentation: in 25 hl barrels. Aging 2 years in 25 hl barrels. Aging: in bottle for 12 months.

Trifolium – Casavecchia di Pontelatone DOP

Vinification: maceration and fermentation for 10 days in 80 hl Italian wood barrels. Aging: in Italian wood vats of 25 hl for 12 months. Aging: in bottle for 12 months.

Trebulanum – Casavecchia di Pontelatone Riserva DOP

Vinification: in Italian wood of 80 hl with maceration on the skins for 10 days with numerous pump-overs. Malolactic fermentation: carried out entirely in Italian wood vats of 25 hl. Aging: in Italian wood vats of 25 hl for 24 months. Aging: in bottle for 24 months.

Campole – Campania – IGP – Aglianico

Vinification: in steel with maceration on the skins for 16 days with numerous pump-overs. Malolactic fermentation: carried out entirely in Italian wood barrels of 80 hl. Aging: in bottle for 8 months.

Cunto – Terre del Volturno – IGP – Pallagrello Nero

Vinification: in Italian wood of 80 hl with maceration on the skins for 10 days with numerous pump-overs. Malolactic fermentation: carried out entirely in Italian wood vats of 25 hl. Aging: in Italian wood vats of 25 hl for 12 months. Aging: in bottle for 12 months.

Settimo – Terre del Volturno – IGP – Pallagrello Nero e Casavecchia

Vinification: in steel with maceration on the skins for 14 days. Malolactic fermentation: carried out entirely in steel. Aging: in bottle for 6 months.

THREE CRU WINES – THE PROJECT

After ten years of experimentation on grapes from the most suitable sites, the company decided to create three “cru wines” from vineyards located at an altitude of 350 meters,

at the foot of Mount Friento, and from the vineyards of the Audelino locality, planted at the end of the 90s on the best rootstocks. All the vineyards are located at the foot of one of the seven Campanian Antiappennines (which include, among others, Vesuvius and the Amalfi coast), already recognized in Roman times by the name of the chain of the Trebulani Mountains. These are Morrone (Pallagrello white), Murella (Pallagrello black) and Trebulanum Riserva (Casavecchia). Three company cru that are the result of a study of the vineyards between 300 and 400 meters of altitude, which over the years have managed to give life to grapes with PH below 3.20. From this idea was born the zoning project of Alta Campania, which will conclude in 2025 with the publication of an Atlas including historical, geological, and oenological aspects, with a showcase on each company according to the elaborated zoning.

MORRONE

This wine was vinified only with Pallagrello Bianco grapes, coming from the Morrone della Monica vineyard, at 350 meters above sea level northwest of Mount Friento. The clayey-calcareous soil gives greater freshness to the grapes, surprisingly reaching a PH below 3.2.

MURELLA

This wine comes from the Casalicchio vineyard, at 350 meters at the foot of Mount Friento. The Pallagrello Nero grapes find their natural habitat in this site for the achievement of an ideal polyphenolic balance capable of giving the grapes greater strength and vigor in terms of total acidity.

TREBULANUM RISERVA

The “D” particle of the Audelino vineyard, at 148 meters on the volcanic plateau of Pontelatone, has created the preconditions for an ideal maturation of the Casavecchia grapes, thanks to the use of suitable rootstocks, essential for the fine-tuning of a more balanced vigor of the plant, giving the grapes a silky and integrated tannic structure with the fruit.