



CAMPANIA REGION

<u>ESTATE</u> :	TRABUCCO
<u>WINE</u> :	Falerno del Massico DOC “ <i>erre</i> ”
<u>GRAPE</u> :	100% Aglianico
<u>REGION</u> :	Campania
<u>CITY</u> :	Carinola
<u>SOIL</u> :	Clay, sand with lots of volcanic intrusions. Elevation 1,200 feet.
<u>TASTING NOTES</u> :	<u>COLOR:</u> Deep ruby red with violet reflections.

NOSE: Ample and intense, it reveals violet flowers and roses, surrounded by plums, cherries, and a delicate scent of cedar wood.
TASTE: Joyful, round and refreshing, with good acidity and silky tannins. The finish is long yet not aggressive.

COMMENTS :

Falerno del Massico DOC is a relatively young appellation which professor Nicola Trabucco (founder of Trabucco Winery), contributed to establish and worked all his life dedicating it all his professionalism and his unparalleled passion. Although a young appellation, the Falerno del Massico is probably one of the oldest wine ever created and about which we do have written documentation traced back to 300 BC. Professor Trabucco dedicated most of his life studying old Roman's manuscripts and searching in archeological area for the evidence of the production of this legendary wine. After years of digging and DNA tests, the ancient vineyards were found and the new appellation of Falerno del Massico DOC was born. The Massico mountain lays in the northernmost part of Campania region on the border with Lazio and owes its unique soli and microclimate to the fact that, although not a volcano, it was shot by the explosion of two major volcanos: Rocca Monfina from the North East and Campi Flegrei from the south. Those events generated a very unique mix of regular and volcanic soil particularly suitable for viticulture.
"The microclimate is so perfect that even abandoned vineyards will survive and produce grape". Prof. Trabucco said.

The Falerno wine can be made with either 100% Aglianico or 100% Primitivo, but many producers are also blending those variety with another ancient grape called Piediroso (literally red-feet).

ÉRRE is one of the two 100% Aglianico version of Falerno del Massico DOC wine that Trabucco makes. In Campania dialect “erre” are the little red ants that are running all over the places, but as a slang, “erre” is given to young, hyper active kids that never stop and they are always looking for troubles!!! Professor Trabucco gave this name to the wine because this is the youngest and most friendly version of Falerno del Massico that he makes. The main characteristic of “Érre” is the drinkability, the softness on the palate and the lighter weight compared to the “Rapicano” version that is more austere and more opulent. In three words: fun, easy, everyday!!!