



CAMPANIA REGION

<u>ESTATE</u> :	TRABUCCO
<u>WINE</u> :	Falerno del Massico DOC <i>"PrimoAntico"</i>
<u>GRAPE</u> :	100% Primitivo
<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 and dark ruby red with violet reflections.

NOSE: Sumptuous, ample and intense, this wine is an explosion of perfumes and aromas from blueberry to roasted coffee beans, from cassis to tobacco, from violets to tar. Unique and engaging!

TASTE: Massive on the palate yet very balanced and extremely elegant with firm tannins and a long memorable finish.

COMMENTS :

Falerno del Massico 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 microclima to the fact that, although not a vulcano, 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).

PRIMOANTICO:

The name "PrimoAntico" is a fusion between Primo (as Primitivo grape) and Antico (antique in Italian) to emphasize the ancient Roman tradition of growing Primitivo grape in this area. Everybody associates Primitivo grape with Puglia region, but Prof. Trabucco's discovery proved that Primitivo first arrived in Campania from today's Croatia then "migrated" to Puglia Region. "Antico" (antique) because this is the oldest clone of Primitivo available in the world and has now been classified as Clone Trabucco (Trabucco's Clone) as a tribute to the professor. The synergy of this unknown ancient Primitivo grape and the unique soil of the Massico gives us a wine of unparallel personality and unique characteristics, not comparable with any other Primitivo wines available in the market.

IMPORTED BY CONEXPORT Italy & Nicola Biscardo Selections

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