

Mastroberardino
1878

Stilema

taurasi
DOCG
2015



A tribute to the professional history of
Antonio Mastroberardino, the archaeologist
of vine and wine

Mastroberardino
Winery and Vineyards



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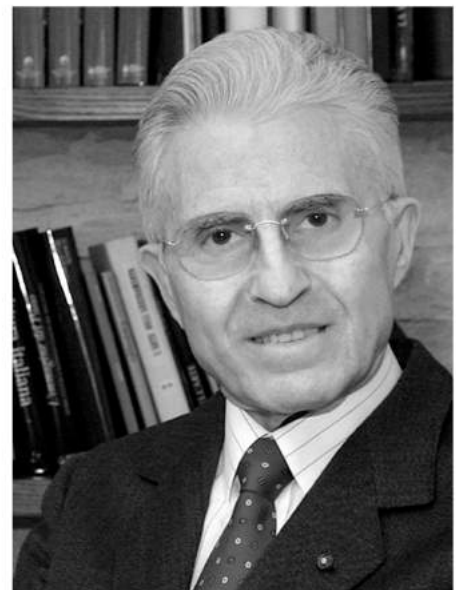


«The Stilèma project testifies the love of Antonio Mastroberardino for his land, its vines and its wines, for their original characters.».

(Piero Mastroberardino)

A love that during the decades, while Antonio was collecting success worldwide, was turning into a pressing concern that those same characters could be diluted, gradually dispersed due to the action of man, the processes of selection of the most productive genetic material, which is often not the more suitable to guarantee the best organoleptic expressions of a species.

Antonio, my father, stressed the concept of the relevance of a research program able to retrace the time backwards, to bring us back to pre-war Irpinia viticulture, to a period of less contamination and a deeper varietal characterization, a more territorial style of wines, distinctive of a territory less subject to the distorting effects of external agents.





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A project begun at the turn of the millennium, with a series of experimental hypotheses starting from selected clones in pre-phylloxera vineyards and leading to a rediscovery of working protocols, both in the vineyard and in the winery, related to the time in which Irpinia wines affirmed themselves as the pick of the iceberg of a process of renaissance and revitalization of viticulture in our Country.



Aglianico, Mastroberardino Estates

That program, over the last few years, has placed on a single mind map a series of initiatives aimed at strengthening the link between our vines and wines with their territorial origins. That is what we collect and enclose under the name "Stilèma".

Through this expression we intend to evoke the style of vinification of the native vines of Irpinia (Greco, Fiano and Aglianico) as it took place of the end of the 50s and the beginning of the 70s of the twentieth century for Taurasi, and between the years 70 and 80 for the two whites of Irpinia. It is, then, the style (or the Stilèma) of a family that interprets, over generations, the natural heritage of its territory, which makes it specific, as predestined to play a role in that land.



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The distinctive elements in the wines of the Stilèma project start from **viticultural choices**, aimed at highlighting the characters of our mountain terroir, that cannot be expressed just in terms of high concentration and intensity. The historical roots talk about an approach of **assembling selected grapes from different vineyards**, in order to collect more complex nuances, and **activities in the cellar** that follow the same principles, enhancing the elegance, delicacy and finesse typically driven from our land.



Aglianico, Mastroberardino Estates, Montemarano, Taurasi DOCG area

The first practical application of Stilèma project is related to the 2015 harvest, with an experimentation dedicated to Fiano and Aglianico grapes.

Next year will be presented the third and last wine of the Stilèma line, the Greco di Tufo Stilèma DOCG, the result of the 2017 harvest.

This is our way of conceiving the specificity of man in his environment, the impossibility of relegating wine to a mere business, of changing variety and terroir of reference for mere opportunity or contingent convenience.

It is, in a nutshell, the concept of wine that my family has expressed for over two centuries: the **Stilèma Mastroberardino**.



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About a year after the launch of the first fruit of the Stilèma project, the Fiano di Avellino DOCG 2015, we are pleased to present to the wine lovers the Stilèma we have chosen to represent the Taurasi DOCG. An austere and graceful red, with an extraordinary organoleptic profile, which recalls the stylistic features of the Taurasi of the '50s and '60s, interpreting them with great modernity.

The production of **Stilèma Taurasi DOCG**, as in the past, is the result of a composition and combination of micro-territorial stories that are different, yet synergetic in the generation of a unique and complex expressive force: the grapes are selected from five different family sites, among **Pietradefusi, Montemarano, Paternopoli** and **Mirabella Eclano**, at altitudes between 350 and 650 meters above sea level.



Aglianico, Mastroberardino Estates

To the variety of the different microclimates is added the one that comes from the nature of soils: from the clayey soils of Pietradefusi to the clayey-calcareous ones of Montemarano, to those of medium mixture with good balance between clay, silt and sand of Paternopoli and medium mixture with presence of sandstones and clays of Mirabella Eclano. The Stilèma for the section of the project dedicated to Taurasi requires to operate in the name of balance, aiming to obtain in the vineyard well-ripened grapes that do not exceed in concentration in order to offer to the view and touch a ruby red with delicate reflections and a body with marked agility.

The **winery processes** are characterized by shorter macerations (7/8 days), carried out at lower temperatures (18/20°C) in order to moderate the extraction of the phenolic components and obtain a wine based more on the delicacy and elegance than on high concentration. For the refinement, it was preferred not to use new woods, to better preserve the expressive finesse of the varietal characteristics of Aglianico, and in particular woods of Slavonian oak of about 50 hectoliters, together with French oak barrels. 24 months of refinement in oak prepare the wine for the bottle refining, a necessary procedure to consolidate the traits that characterize the Taurasi Stilèma project.



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Aglianico, Mastroberardino Estates, Mirabella Eclano, Taurasi DOCG area

Vintage 2015

Winter was characterized by heavy rains in the first part, and quite rigid temperatures in the second. This resulted in a positive accumulation of water supplies in the subsoil.

Spring, marked by a rather irregular climate, led to a late budbreak, heterogeneous and rather long blooms and an overall regular fruit set.

Summer was characterized by a dry climate and very high average temperatures. The vintage 2015 will be remembered for the particularly hot summer season: in July the maximum temperatures were around 35° C. Nonetheless, contrary to expectations, we did not experience water stress due to the abundant reserve of water originated after the copious winter rainfalls. Further rains, occurred periodically between mid-August and the entire month of September, allowed the restoration of the regularity of the physiological and photosynthetic processes of the plants, slowed by the intense heat. This recovery, combined with the characteristic contribution of the relevant temperature ranges of the period, determined the expression of characteristics of great oenological interest, especially on the Aglianico variety. For the Stilèma Taurasi, the climatic conditions described allowed a harvest with very high quality standards. Thanks to the perfect ripening of the grapes a rich wine was obtained, with a good concentration and great balance. We believe that 2015 will be an absolutely excellent vintage.



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Stilèma

Taurasi 2015 DOCG

The balance in the expressive characteristics of the sensory profile was reached after 24 months of aging in wood and 15 months of refining in bottle. Soft ruby red color with luminous transparency. Complex aromas, fruity and floral nuances in perfect balance with spicy shades. A wide bouquet with olfactory notes of cherry, plum, blackberry, caramel, tobacco, vanilla, leather and cloves. On the palate it is fresh, sapid, agile, with a silky tannic texture, well balanced with all the other components. An austere and complex wine, with great drinkability and great aging potential.

Piero Mastroberardino

Atripalda, 8th Jan 2019