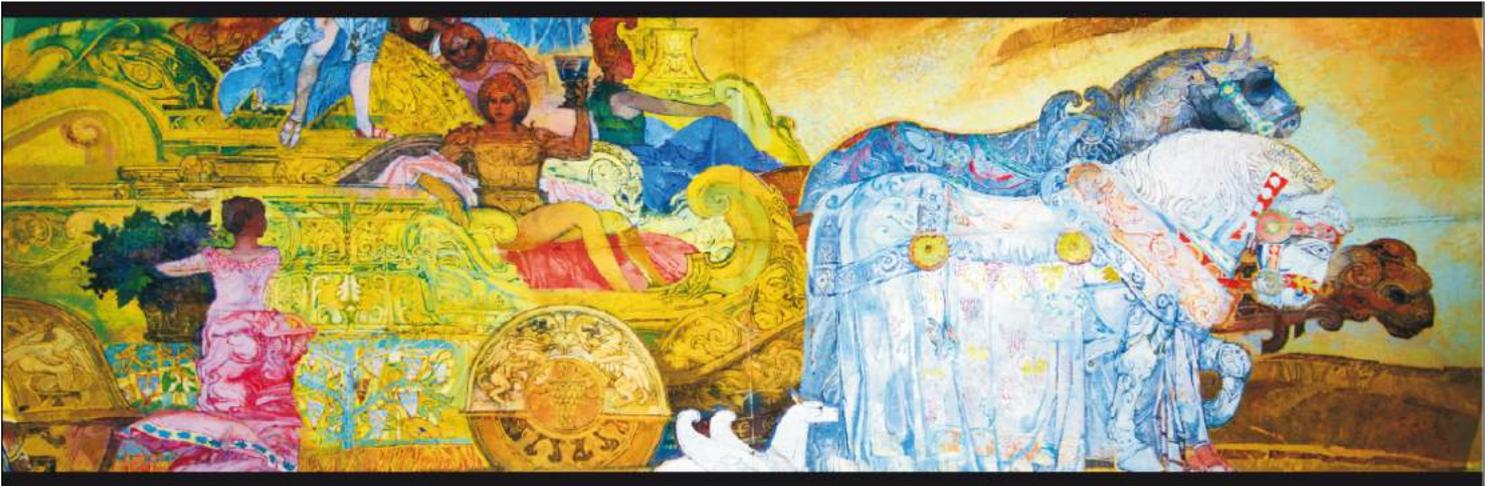


Mastroberardino
1878

Stilema

fiano di avellino
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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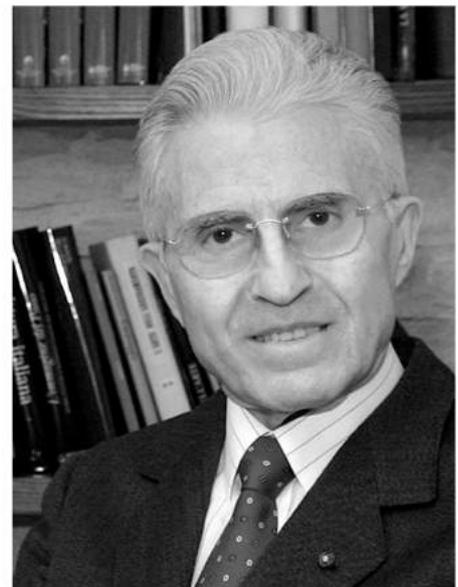


«The Stilèma project testifies the love of Antonio Mastroberardino for his land, its vines and its wines, for their original characters.».

(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 started 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 itself as the pick of the iceberg of a process of renaissance and revitalization of viticulture in our Country.



Fiano, tenute Mastroberardino

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 between 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.



Fiano, tenute Mastroberardino

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 driving from our land.

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



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The first experimental result, Stilèma Fiano di Avellino DOCG 2015, is shown this year.

A wine that recalls the stylistic traits of what we believe represents the best territorial expression of our history and that presents itself with great modernity and extraordinary organoleptic impact.

Next year the Taurasi of the Stilèma project will be released and in the coming two years the Stilèma Greco di Tufo will be launched.

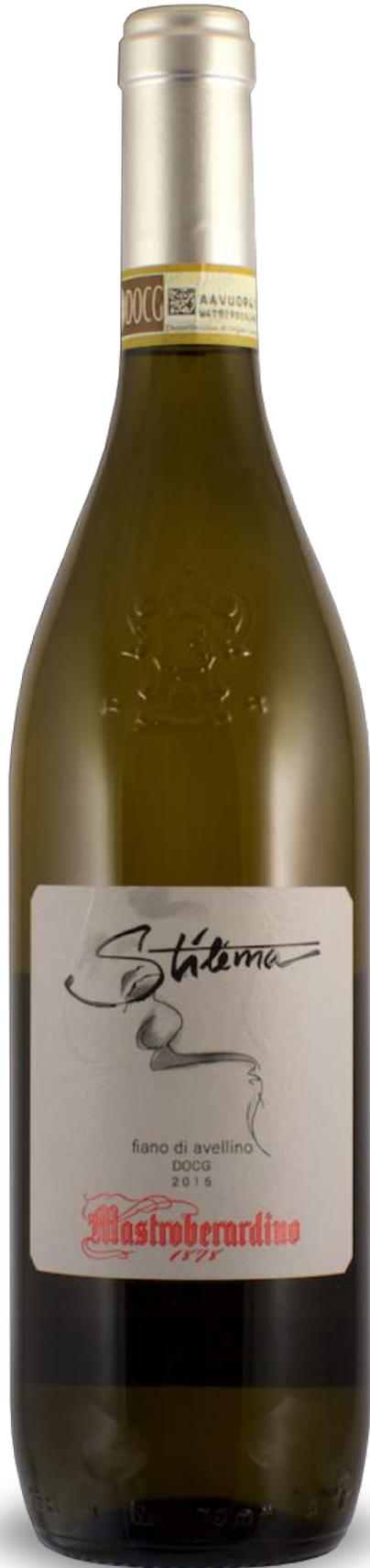


This is our way of conceiving the role of man in his environment, the impossibility and vanity of looking at wine just as a business, of changing variety and terroir just to take advantage from mere contingencies and opportunities.

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



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Stilèma 2015 Mineral feelings

The balance achieved in the sensory characteristics of the wine profile, after 24 months spent on the lees, is excellent. Light straw yellow with hints of green reflections. The aromas are complex, with classic hints of flint and salty notes, fresh almond, cedar, wild herbs, with an elegant and extremely clean olfactory profile.

Flavor is agile with a marked salty note, accompanied by a surprising freshness that gives it drinkability and finesse. It closes with thin and very long persistence.

Piero Mastroberardino

Atripalda, 4 May 2018