

# Ciro Picariello | Zi Filicella

## Irpina Aglianico DOP



**The Story:** This small winery was founded in 2004 by Ciro Picariello who takes care of the 7ha of vineyards and the entire winemaking process in collaboration with his wife Rita and their children Emma and Bruno. I showed up at the winery for our appointment only to realize that I was meeting another person with whom my lack of Italian language skills would prove, nearly, fatal. After more than a half hour exchanging notes on Google Translate we were invited to lunch and by the end of lunch we were all laughing and enjoying some of the best wines of my last trip to Italy.

**Vineyard:** Sites in Montemarano and Montemiletto in the province of Avellino at an elevation of 600masl. Montemarano has an eastern exposure while Montemiletto faces southeast. Grapes are hand harvested the first week of November.

**Vinification:** Grapes were de-stemmed, macerated 10 days with pumpovers, and fermented in stainless steel tank for 15-20 days using ambient yeast.

**Ageing:** Aged 24 months in stainless steel tank followed by 4 months in the bottle prior to release.

**Everything else you want to know about this wine:** Ciro Picariello is considered by many as one of the best Fiano producers in Italy. His Aglianico is the only red wine produced at the winery and it is named after Rita's mother who passed down the land where they built their cellar. The Zi Filicella is deep, complex, with pleasantly present tannins and mineral.

**Varietal:** 100% Aglianico

**Region:** Campania, IT

**Winemaker:** Ciro Picariello

**Vines Age:** 20 - 70 years

**Production:** Tiny

**Farming:** Working Organic

**Soil:** Clay, Loam, Sandstone