Winemaker: Alessandro & Graziano Di Stasio
Generation: 2nd

TENUTA PONTE

Taurasi DOCG

The product of lush, warm, Campanian days and cool, tempered evenings, this monument to Aglianico delivers with its formidable tannic structure, volcanic typicity, and old vine integration. A layer of Piedirosso (another ancient, black-skinned, local variety permitted in Taurasi) helps to soften the earthy mid-palate and adds a hint of bramble. Artisanal low yields add to this wine's already fantastic concentration. Just 900 six-packs made.

WINEMAKER BIOGRAPHY

In the town of Luogosano, Graziano Di Stasio and his uncle, Alessandro concentrate their efforts on the classic wines of Campania, including the DOCGs of Greco di Tufo, Fiano di Avellino and, of course, Taurasi. Wait until you try them! All their wines display extreme typicity, viscosity, and freshness at once!

ENOLOGIST

Alessandro Di Stasio

TASTING NOTES

Color	Dark ruby
Nose	Dusty plum, wild berries, and coarse black pepper
Palate	Dark plum, cherry skin, and volcanic spice wrapped in a bold tannic structure
Finish	Long, integrated, and slightly dry

VINEYARD & VINIFICATION

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Vineyard Location	Taurasi DOCG, Campania
Vineyard Size	3 ha
Varietals List	90% Aglianico 10% Piedirosso
Farming Practices	Non-certified organic; grapes picked by hand; dry-farmed; indigenous yeasts
Elevation	450-500 m
Soils	Clay and volcanic mix
Maturation Summary	In Slovenian barrels for 36 months and bottled for 6 months
Alcohol	14.5 %
Acidity	5.3 g/liter
Residual Sugar	1 g/liter
Annual Production	5,500 bottles

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TENUTA PONTE

Located in the lush, green heart of Irpinia, Tenuta Ponte touches upon all three of the region's main DOCGs - Greco di Tufo, Fiano di Avellino, and Taurasi - giving winemakers Alessandro and Graziano di Stasio full access to Campania's array of classical wines. From an outsider's point of view, it's fair to say this 25-hectare estate is edenic all year round: the days are languid and warm, the nights cool, and the air fragrant with citrus and earth spice. Vines are planted at an average of 450 meters on the right side of the Calore River valley, and the whole region benefits from a southern Mediterranean climate with four distinct seasons. A blend of volcanic and clay soils lend all the wines poise, along with their telltale streaks of minerality (whites) and dusty black peppercorn (Aglianico). Focusing on small batches of concentrated wine, Alessandro and Graziano are charming country gents but have a world-class sense of purpose when it comes to their wine... white or red, everything they craft possesses elevated aromatics, fantastic viscosity, and a well-woven palate with deep integration. As for the name of the estate itself, "Ponte" means bridge in Italian, and the property is named after the 2000-year-old Roman arc you cross to get to their vines... Built during the Roman Imperial Age, the bridge was locally known as the "ponte dei diavoli" or "devils bridge". Folktales dictate that "demons" built the bridge to use it as a meeting place on dark and stormy nights... One certainly gets the sense that those first Romans on the scene made a distinct impression!

REGION

CAMPANIA

When people hear the name Campania, it often conjures imagery of dreamy seascapes and towns spilling down into the Tyrrhenian, dramatic, sun-splashed islands like Capri and Ischia, lemon and olive groves, Sorrento, Mount Vesuvius and archeological sites like Pompeii. Then, of course, there is Naples with its 2500-year history and indelible influence on Italian cuisine. It seems ironic, then, that the region's wines don't enjoy a more widespread reputation. They were certainly famous and well-documented during Roman times (Falernum, the most celebrated wine of classic literature, likely derived from today's Falanghina) but it has only been in the past 2 or 3 decades that Campanian wines have once again been re-emerging on the global stage.

With production dating back to the 12th century B.C., Campania remains one of Italy's oldest winemaking regions. It is home to some 100 native grapes, along with 5 DOCGs and 15 DOCs, and is especially renowned for its lush, structured whites of pronounced acidity—including Coda di Volpe, Falanghina, Fiano, and Greco—along with powerful, spicy reds made from Aglianico. More obscure but no less charismatic are grapes like Asprinio, Montonico, Olivella, and Piedirosso. As a whole, Campania has an abundance of sunshine and long. hot summers, but these are mitigated by Mediterranean breezes that penetrate far inland (to the forested spine of Apennines running down the interior) and also southern Italy's highest annual rainfall. Along with soils that are often volcanic, this combination ensures a long growing season, perfect for both the late-ripening Aglianico (often harvested in October) and for acid-driven white varieties grown on north-facing slopes. Romans originally called this region "Campania felix" or "happy land", most likely referring to its fertility, gorgeous landscapes, and mild climate all in tandem.

TAURASI DOCG

Established in 1970 as a DOC and then promoted to DOCG in 1993, the Taurasi designation produces roughly 75,000 cases of wine per year. Despite the largesse of the wines, the geographic area is relatively small, covering just over 400 hectares (1000 acres) and spanning 17 Irpinian communes, all located in the Apennine foothills of Avellino. By law, vines must be planted on hillsides or on the high plateau (400 meters or higher) and are not permitted in any of the surrounding valleys where there is generally more humidity and less sun. A slow ripener, Aglianico also requires extra time on the vine to mature - often with an early October harvest, which these higher altitudes tend to support. Soil types include calcareous clay and limestone - contributing to Taurasi's considerable tannic structure - and also Vesuvian volcanic deposits, which can lend distinct flavors of smoke, tobacco, and spice. (As a historic aside, volcanic ash helped to deter phylloxera back in the day, so not all vines had to be grafted onto American rootstock.) While many Taurasi DOCG's are monovarietal, a minimum of 85% Aglianico must be used, with 15% permitted of Piedirosso, Sangiovese, and a small list of other local red varieties. Wines must undergo a minimum of three years aging, including at least one in the barrel; Riservas require 4 years total with at least 18 months in wood. Given its big bone structure, Taurasi tends to age well for at least 10 years, and many have the potential to cellar for an additional decade. Those most highly regarded contain a measure of elegance, rather than relying solely upon brute force.