Winemaker: Alessandro & Graziano Di Stasio
Generation: 2nd

TENUTA PONTE

Loggia Irpinia Aglianico DOP

An affordable alternative to their bold and expansive Taurasi, this honest and friendly take on Aglianico nevertheless delivers in terms of both quality and typicity. Dark cherry and plum aromas and flavors co-mingle with earthy, volcanic undertones and firm yet pleasant tannins. Tenuta Ponte contiues to impress us with their devotion to traditional, small-bacth, high-quality wines from the heart of Irpinia!

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	Dark plum and cherry, warm tilled earth, and a hint of white spice
Palate	Medium body with bright cherry, dark plum, and firm yet pleasant tannins
Finish	Earthy and slightly dry

VINEYARD & VINIFICATION

	12
Vineyard Location	Irpinia DOC, Campania
Vineyard Size	1.5 ha
Varietals List	100% Aglianico
Farming Practices	Non-certified organic; grapes picked by hand; dry-farmed
Elevation	450-500 m
Soils	Clay and volcanic mix
Maturation Summary	Bottled for 5 months
Alcohol	13.5 %
Acidity	5.5 g/liter
Residual Sugar	2 g/liter
Annual Production	9,000 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.

IRPINIA DOC

Elevated from IGT status in 2005, this reasonably large DOC in the province of Avellino stretches into the Apennine foothills and also has overlap with parts of the Fiano di Avellino, Greco di Tufo, and Taurasi DOCGs. Primary white grape varieties include Coda di Volpe, Falanghina, Fiano, and Greco, while reds include Aglianico and Piedirosso. A broad range of styles, including spumante, rosato, and sweet wine are all permitted. Soils are often a mix of volcanic and clay, and vines enjoy large diurnal swings in temperature thanks to the higher altitudes (which range from roughly 4-600 meters).

A primary subzone of Irpinia is Campi Taurasini, which is devoted to a fresh, often unoaked, style of Aglianico. This area, renowned as being one of the last places in Italy for grapes to ripen, incudes the communities of Montemarano, Castelvetere sul Calore and Paternopoli. As the name suggests, wines from this sub-appellation take their cue from the bold and ageable Taurasi style of wine, with the goal of being lighter, less austere, and ready to drink sooner.