

THE PUBLISHER'S TOUR - 2015

The Wines and Vineyard of Tenuta Scuotto



MEMBERS of The Publisher's Tour at the entrance to the Tenuta Scuotto Winery.

Kissed by the sun, in the shade of Mount Tuoro, rises Tenuta Scuotto. On a strip of countryside, it dominates a landscape that has remained unchanged over time. We had made arrangements for our group to visit the winery and upon arrival we were warmly greeted by the Scuotto family.

Surrounded by lush vineyards and the grandeur of the mountain ridge, the atmosphere is difficult to define. Natural – yes, mystical – perhaps, but the natural incline of the land means that it would take a man of great passion and ambition to turn the dream of a vineyard into reality, a reality to produce excellent wines. The desire and extraordinary efforts of Eduardo Scuotto have become such a reality. He has created wines with unique characteristics, based on a love of the land and the perfect balance between advanced technologies and the skills of technicians. Commitment, research and dedication are the ingredients needed for the transformation of his grapes into bottled excellence.

We met with Adolfo Scuotto, the son of Eduardo, who shares his father's passion of the grape. He accompanied us on a tour of the facility. We walked the property and were then taken to the wine cellar.

Tenuta Scuotto was created in 2009, based on the concepts and visions of Eduardo Scuotto. He was driven to create his winery in Irpinia by his passion for wine and his desire to have a harmonious integration between man and nature. Irpinia is a region of the Apennine Mountains centered on the section that runs from the Sella di Ariano, to the springs of the Sele River. The Winery is located in Lapio, near Avellino city, in

Campania Region (South Italy). Avellino is one of the most important areas of quality wine production in Italy and Lapio is recognized like as the "Land of the Fiano Grape and Fiano Wine". With the support of his family, who have shared with Eduardo the passion and art of winemaking, what was a once a simple dream has become an important and well-recognized vineyard.

Tenuta Scuotto seeks to provide the market with products that are different and have an authentic expression of the terroir. Terroir encompasses all of the environmental factors that affect a crop's qualities. These environmental influences produce a character – the land from which the grapes are grown imparts a unique quality that is specific to the plants' habitat. Winemakers developed the concept of terroir by observing the differences in wines from different regions, vineyards, or even different sections of the same vineyard.

In the vineyard of Tenuta Scuotto, each aspect of the wine's production is characterized by a respect for the territory, recognizing that limited quantities will achieve the best results. This requires attention to details – selective harvesting is done by hand and the ageing process is determined based on the characteristics of the harvested grapes. The winemaker's ambition is represented by the



ADOLFO SCUOTTO enjoying a glass of Oi ni, the signature wine of the Tenuta Scuotto winery

idea of matching each Tenuta Scuotto's wine with a well-defined objective – acknowledging that to create a complex, inviting and satisfying wine, that there can be no compromise on quality. They demonstrate this passion in each bottle of wine.

The composition of the ground of the vineyard is very crucial. At Tenuta Scuotto, there is a good combination of clay, sand and silt. This effects drainage and provides a good balance of aromatic components (sand), structure (clay) and longevity (silt). They have adopted an integrated agricultural technique where pesticides and herbicides are only used to fight in-

trusions when it becomes necessary, while also respecting the variety and local traditions of cultivation. Normally, in Avellino, due to the elevation of many vineyards, there are low temperature during the harvest. In the past, the fermentation of the grape juice was very slow and lasted for three to four months. Thus the wine is made in the same way as it has been produced for ages, but with a more controlled the process of fermentation. This has allowed the winemaker to continue along a path of producing different varieties of wine, each preserving a strong identity. The blending of tradition with has

innovation has allowed Tenuta Scuotto to bring a unique and complex flavor to each of its wines.

After our tour of the wine cellar, we were brought to our Food and Wine Experience. Our lunch was prepared by Michelin Star Chef Marco Contrada. Each of the courses were beautifully prepared, presented and delicious. We were delighted to sample five different wines during our lunch.

Our first course was potato croquette with porcini mushrooms and broccoli. This was served with the two of the winery's white wines - Fiano di Avellino, made with 100% Fiano grape and Greco di Tufo, produced with 100% Greco di Tufo grapes. The Fiano di Avellino has an aroma best described as floral, with hints of dried apricot, magnolia, pineapple and toasted hazelnuts. Its taste is dry, warm, soft and full-bodied. Greco di Tufo has hints of peach and dried apricot and with a spicy finish. Each proved to be an exceptional wine.

The second course was fresh ravioli with pumpkin and porcini mushrooms and was served with Oi Ni - the signature wine of Tenuta Scuotto. This white wine is made from 100% Fiano grapes. It has a bouquet that is particularly fruity and floral, very intense, with hints of dried apricot, honey, pineapple, magnolia, rose, fennel and roasted

Continued on Page 9

THE PUBLISHER'S TOUR - 2015



Continued from Page 8
 hazelnuts. Its taste is dry, warm and very soft with both freshness and a great persistence. The wine characterized by a full body, but at the same time it is velvety and elegant.
 Our main course was pork tenderloin with wild herbs and vincotto. It was served with two red wines, each produced using 100% Aglianico di Taurasi grapes, a grape is that is native to, and the most famous of the region. Aglianico has an intense bouquet with an inkling of ripe red fruits, offering a taste that can best be described as persistent, yet harmonic. Taurasi, which is barrel aged for 24 months, has a bouquet containing hints of blackberry, plum and cherry. The taste is dry, warm, soft and full of delicate

and fine tannins. Both wines went beautifully with the pork.
 Our final course, dessert was a ricotta cheese mousse with coffee powder and dark chocolate.
 It was a truly memorable meal!
 One can only gain an appreciation of the vintner's art are by sampling their wares, but you can gain an appreciation of the devotion to the craft of Tenuta Scuoitto by visiting their website www.tenutascuoitto.it/home.php
 Tenuta Scuoitto now exports their exceptional wines to the U.S. The importer is Langdon Shiverick www.shiverick.com. Look for it online, or contact them directly. You'll be delighted with their wines.



PUBLISHER Buddy Fortunato welcomed to the Tenuta Scuoitto Vineyard by the owner Eduardo Scuoitto, right, and his son Adolfo, Director of Commerce for the winery.



IN THE WINE CELLAR listening to the aging process of the Scuoitto wines are James Russo and Dr. Paul Pellicano.



THE EXECUTIVE CHEF Marco Contrada displays the fresh ravioli with pumpkin and porcini mushrooms to Adolfo Scuoitto before serving the guests who were thrilled by his culinary talents.



MANUELA CHIAROLANZA interpreter for the Vineyard guests with Susan Veteri, left, and Pamela Riefo.



ENJOYING a glass of Ouni, the signature wine of the Vineyard, are Barbara and Bill Duffy with Adolfo and Manuela.



THUMBS UP! Linda and Joe Fabio loving the pork tenderloin and vincotto.



EDUARDO and SILVANA SCUOTTO in the beautifully appointed modern dining room with Marion Fortunato.