



## Italy, Campania: The New Releases

featuring Tenuta Scutto

reviewed by Monica Lerner

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### **2017 Fiano di Avellino**

Plump, bright and round, the 2017 Fiano di Avellino by Eduardo Scutto and his son Adolfo is a beautifully generous expression of the grape. There is more padding and softness here (compared to your standard Fiano di Avellino), and that extra dimension most certainly adds to the overall complexity and wholeness of the wine. From a hot vintage, this wine will cool and refresh your senses. The low pricing is another reason to love it. **(90+ points)**

### **2017 Greco di Tufo**

The 2017 Greco di Tufo opens to a full and radiant appearance with golden rays of brilliant light. The bouquet here is slightly closed (compared to the more exuberant Fiano di Avellino). The Greco grape appears to have absorbed more of the heat and the dryness of this challenging vintage. You do, however, get fullness and a broad mouthfeel that is accented by ripe peach and melon. **(88 points)**

### **2015 Oi Nì**

The 2015 Oi nì is an ambitious expression of the Fiano grape that is fermented in conical-shaped barrels with ambient yeasts in order to achieve extra density and concentration. It ages on the lees for ten months. You get buoyant aromas of tropical fruit and summer peach with sweet almond, wild sage and crushed stone. The wine is rich and firm in terms of mouthfeel, with extra structure and texture to hold it firmly in balance. **(92 points)**

### **2012 Taurasi**

The 2012 Taurasi is a ripe and voluptuous expression of Aglianico from a warm vintage. The fruit is soft and yielding with thick layers of black cherry, blackberry confit and jammy berry. The tannins have been softened, and the wine is broad and loosely knit in terms of texture. The wine finishes with a point of sour fruit, but that ripeness does take away from the grape's natural complexity. This wine is aged in barrique for 14 months. **(89 points)**