

Great Wines from Campania

VILLA DEI MISTERI



COLOR

Ruby red.



BOUQUET

Complex, rich, persistent, with spicy hints of vanilla, cinnamon and toasted notes, hints of red fruits as cherry and plum, and mineral nuances.



TASTE

Enveloping, balanced, structured, of great texture. Perfectly structured with fine and elegant tannins.



FOOD PAIRINGS

Appetizers

Cold meats and aged cheeses.

First courses

Pasta with meat sauces, mushrooms and truffles.

Second courses

Red meats and grilled game, long cooked meats.



AGING POTENTIAL

30 years and more.



SERVING TEMPERATURE

18 °C



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The Villa dei Misteri project was born in 1996 when the Archaeological Superintendence of Pompeii invited Mastroberardino to reintroduce viticulture in the ancient town of Pompeii. The archaeological excavations, the botanical studies and the research on casts of vine roots and their supporting stakes (“captured” for ever by the great eruption of AD 79) confirmed that vines were grown within Ancient Pompeii’s city walls in the gardens around the beautiful Roman villas.

APPELLATION

Rosso Pompeiano IGT

VARIETY

90% Piedirosso, 10% Sciascinoso

SOIL AND ESTATE

The characteristic of soils inside the archaeological site of Pompei is volcanic and with a sandy texture. The exposure is mainly South on an altitude of 50 m a.s.l.. The density of plantation is on average 7,000 vines/hectare and the plants are about 15 years old and trained with «vigna a palo», according to the ancient Roman training method.

HARVEST PERIOD AND TYPOLOGY

End of October, manual harvest.

VINIFICATION AND REFINING

Vinification with long maceration on the skins at controlled temperature in stainless steel tanks. Refines for 12 months in French oak barriques and about 5 years in the bottle.

POMPEI

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In recognition of the role played by the Mastroberardino family in the defense and promotion of indigenous grapes, in 1996 the Archaeological Superintendence of Pompeii, under the high patronage of the President of the Italian Republic, Mastroberardino was entrusted with the project to restore the ancient viticulture techniques in Pompeii.

Vineyards of Aglianico, Piediroso and Sciascinoso were planted inside the ruins carefully following the methods the Ancient Romans used before the eruption of Vesuvius in 79 AD which buried the city. A wine was born from the vineyards planted inside the walls of the ancient city, Villa dei Misteri, whose first vintage in 2001 was placed up for auction and distributed among fans all over the world. The proceeds were used to support the recovery of the wine cellar present on the Foro Bario site, one of the most impressive archaeological sites in Pompeii.



The terroir

Extension of the estate: 1.5 hectares

Soil: volcanic sandy texture

Varieties cultivated:

Piediroso, Aglianico and Sciascinoso

Plant density (plants/ha): 7,000

Training system: "vigne a palo" (a technique used by the Ancient Romans) and "alberello" system

Exposure: South

Altitude: 50 m a.s.l

