

# Quintodecimo

## Falanghina 'Via del Campo'

Based in the mountains of Taurasi in Campania, Quintodecimo produces indigenous wines of exceptional quality through meticulous vineyard siting, organic farming, and precise and natural winemaking. Owner, winemaker and professor Luigi Moio was born into a historical family of winemakers in Campania dating back to 1880. After an extended stay in France studying viticulture and winemaking, Luigi returned to Italy in 1994 to teach at the University of Naples and also undertook the task of winemaker at various prestigious Italian wineries. After some time, the urge to break out on his own and craft the highest quality wines possible in his beloved homeland became too strong to resist. It was in 2001 that his dream became a reality and thus Quintodecimo was born.

What sets Luigi Moio apart from other producers is his drive to enhance aromatic compounds while increasing aging potential employing selective extraction, controlled maceration, and aging in oak barrels—all of which he tests rigorously and regularly. Quintodecimo produces three white wines Fiano, Falanghina and Greco, the iconic whites of the region. For the reds, three wines are also produced, all made from Aglianco, the 'signature' grape of the region.



**QUINTODECIMO**  
VIGNAIOLI IN MIRABELLA ECLANO

MERUM CARMEN-TELLURIS ELATUM



**VIA DEL CAMPO**

IRPINIA  
FALANGHINA  
DENOMINAZIONE DI ORIGINE CONTROLLATA

**Winery Location:** Irpinia, Campania, Italy

**Name of Wine:** The wine is named for a song by one of Luigi's favorite musicians, Fabrizio de Andre

**Grape(s):** 100% Falanghina

**Designation:** Irpinia Falanghina DOC

**Vineyard Sources:** Selection of vineyards in and around Mirabella Eclano

**Vineyard Size:** 360m above sea level, 4 hectares

**Age of Vines:** Oldest vines up to 15 years

**Soil:** Combination of limestone and clay soil

**Skin Maceration Time:** None

**Fermentation & Aging:**

Temperature controlled fermentation in stainless steel followed by 6 months of aging on the lees, 70% in stainless steel and the other 30% in new French barriques

**Annual Production:**

26,000 bottles each vintage

**Additional Technical Information:**

Sulfites (ppm) - 70

Filtration agents? None

Stabilization agents? Cold stabilization

Yeast utilized - locally selected yeasts

**Organic/Biodynamic?** Sustainable

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## Fiano 'Exultet'

Based in the mountains of Taurasi in Campania, Quintodecimo produces indigenous wines of exceptional quality through meticulous vineyard siting, organic farming, and precise and natural winemaking. Owner, winemaker and professor Luigi Moio was born into a historical family of winemakers in Campania dating back to 1880. After an extended stay in France studying viticulture and winemaking, Luigi returned to Italy in 1994 to teach at the University of Naples and also undertook the task of winemaker at various prestigious Italian wineries. After some time, the urge to break out on his own and craft the highest quality wines possible in his beloved homeland became too strong to resist. It was in 2001 that his dream became a reality and thus Quintodecimo was born.

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The Wine Zones of Campania



**Winery Location:** Irpinia, Campania, Italy

**Name of Wine:** Exultet is a religious Latin term, referring to ancient medieval church documents that were found in the area.

**Grape(s):** 100% Fiano

**Designation:** Fiano d'Avellino DOCG

**Vineyard Sources:** Selection of vineyards in Avellino,

**Vineyard Size:** 6 hectares, 570m above sea level

**Age of Vines:** Oldest vines up to 15 years

**Soil:** Combination of limestone and clay soil

**Skin Maceration Time:** None

**Fermentation & Aging:**

Temperature controlled fermentation in stainless steel followed by 6 months of aging on the lees, 70% in stainless steel and the other 30% in new French barriques

**Annual Production:** 32,000 bottles each vintage

**Additional Technical Information:**

Sulfites (ppm) - 70

Filtration agents? None

Stabilization agents? Cold stabilization

Yeast utilized - locally selected yeasts

**Organic/Biodynamic?** Sustainable

# Quintodecimo

## Greco di Tufo 'Jaune d'Arles'

Based in the mountains of Taurasi in Campania, Quintodecimo produces indigenous wines of exceptional quality through meticulous vineyard siting, organic farming, and precise and natural winemaking. Owner, winemaker and professor Luigi Moio was born into a historical family of winemakers in Campania dating back to 1880. After an extended stay in France studying viticulture and winemaking, Luigi returned to Italy in 1994 to teach at the University of Naples and also undertook the task of winemaker at various prestigious Italian wineries. After some time, the urge to break out on his own and craft the highest quality wines possible in his beloved homeland became too strong to resist. It was in 2001 that his dream became a reality and thus Quintodecimo was born.

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**Winery Location:** Irpinia, Campania, Italy

**Name of Wine:** A fan of Van Gogh, Luigi named this for the town where the artist spent the last years of his life

**Grape(s):** 100% Greco

**Designation:** Greco di Tufo DOCG

**Vineyard Sources:** Selection of vineyards in Tufo

**Vineyard Size:** 8 hectares, 520m above sea level

**Age of Vines:** Oldest vines up to 15 years

**Soil:** Combination of volcanic and clay soil

**Skin Maceration Time:** None

**Fermentation & Aging:**

Temperature controlled fermentation in stainless steel followed by 6 months of aging on the lees, 70% in stainless steel and the other 30% in new French barriques

**Annual Production:** 32,000 bottles each vintage

**Additional Technical Information:**

Sulfites (ppm) - 70

Filtration agents? None

Stabilization agents? Cold stabilization

Yeast utilized - locally selected yeasts

**Organic/Biodynamic?** Sustainable





# Quintodecimo

## Grande Cuvee Luigi Moio

Based in the mountains of Taurasi in Campania, Quintodecimo produces indigenous wines of exceptional quality through meticulous vineyard siting, organic farming, and precise and natural winemaking. Owner, winemaker and professor Luigi Moio was born into a historical family of winemakers in Campania dating back to 1880. After an extended stay in France studying viticulture and winemaking, Luigi returned to Italy in 1994 to teach at the University of Naples and also undertook the task of winemaker at various prestigious Italian wineries. After some time, the urge to break out on his own and craft the highest quality wines possible in his beloved homeland became too strong to resist. It was in 2001 that his dream became a reality and thus Quintodecimo was born.

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**Winery Location:** Irpinia, Campania, Italy

**Name of Wine:** Special cuvee made by Luigi Moio, the winemaker and owner of Quintodecimo

**Grape(s):** 40% Greco, 20% Falanghina, 40% Fiano

**Designation:** Irpinia DOC

**Vineyard Sources:** Selection of vineyards in Tufo, Avellino and Mirabella Eclano

**Vineyard Size:** 8 hectares, up to 600 above sea level

**Age of Vines:** Oldest vines up to 15 years

**Soil:** Combination of limestone and clay soil

**Skin Maceration Time:** None

**Fermentation & Aging:**

Temperature controlled fermentation in stainless steel followed by 6 months of aging on the lees, 70% in stainless steel and the other 30% in new French barriques

**Annual Production:** 4,000 bottles depending on the vintage

**Additional Technical Information:**

Sulfites (ppm) - 70

Filtration agents? None

Stabilization agents? Cold stabilization

Yeast utilized - locally selected yeasts

**Organic/Biodynamic?** Sustainable



# Quintodecimo

## Aglianico 'Terra d'Eclano'

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**QUINTODECIMO**  
VIGNAIOLI IN MIRABELLA ECLANO

MERUM CARMEN TELLURIS ELATUM



**TERRA D'ECLANO**

IRPINIA  
AGLIANICO  
DENOMINAZIONE DI ORIGINE CONTROLLATA

**Winery Location:** Irpinia, Campania, Italy

**Name of Wine:** "Land of Eclano"

**Grape(s):** 100% Aglianico

**Designation:** Irpinia Aglianico DOC

**Vineyard Sources:** Selection of vineyards in Irpinia

**Vineyard Size:** 4 hectares, 460m above sea level

**Age of Vines:** Oldest vines up to 17 years

**Soil:** Combination of volcanic and clay soil

**Skin Maceration Time:** 15-20 days

**Fermentation & Aging:**

Temperature controlled fermentation in stainless steel followed by 12-18 months aging in new French barriques

**Annual Production:** 16,000 bottles each vintage

**Additional Technical Information:**

Sulfites (ppm) - 25-35

Filtration agents? None

Stabilization agents? Cold stabilization

Yeast utilized - locally selected yeasts

**Organic/Biodynamic?** Sustainable

# Quintodecimo

## Taurasi Riserva 'Grande Cerzito'

Based in the mountains of Taurasi in Campania, Quintodecimo produces indigenous wines of exceptional quality through meticulous vineyard siting, organic farming, and precise and natural winemaking. Owner, winemaker and professor Luigi Moio was born into a historical family of winemakers in Campania dating back to 1880. After an extended stay in France studying viticulture and winemaking, Luigi returned to Italy in 1994 to teach at the University of Naples and also undertook the task of winemaker at various prestigious Italian wineries. After some time, the urge to break out on his own and craft the highest quality wines possible in his beloved homeland became too strong to resist. It was in 2001 that his dream became a reality and thus Quintodecimo was born.

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**Winery Location:** Irpinia, Campania, Italy

**Name of Wine:** Named after the street where the winery is located, Cerzito translates to oak

**Grape(s):** 100% Aglianico

**Designation:** Taurasi Riserva DOCG

**Vineyard Sources:** Selection of vineyards in Taurasi,

**Vineyard Size:** 1 hectare, 460m above sea level

**Age of Vines:** Oldest vines up to 13 years

**Soil:** Volcanic soil

**Skin Maceration Time:** 15-20 days

**Fermentation & Aging:**

Temperature controlled fermentation in stainless steel followed by 24 months aging in new French barriques

**Annual Production:** 2,500 bottles each vintage

**Additional Technical Information:**

Sulfites (ppm) - 25-35

Filtration agents? None

Stabilization agents? Cold stabilization

Yeast utilized - locally selected yeasts

**Organic/Biodynamic?** Sustainable



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## Taurasi Riserva 'Vigna Quintodecimo'

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The Wine Zones of Campania

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VIGNAIOLI IN MIRABELLA ECLANO

MERUM CARMEN TELLURIS ELATUM



VIGNA  
QUINTODECIMO

TAURASI  
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
RISERVA

**Winery Location:** Irpinia, Campania, Italy

**Name of Wine:** Named after the estate, vineyards just in front of the winery

**Grape(s):** 100% Aglianico

**Designation:** Taurasi Riserva DOCG

**Vineyard Sources:** Selection of vineyards in Taurasi

**Vineyard Size:** 2 hectares, 420m above sea level

**Age of Vines:** Oldest vines up to 16 years

**Soil:** Combination of volcanic and clay soil

**Skin Maceration Time:** 15-20 days

**Fermentation & Aging:**

Temperature controlled fermentation in stainless steel followed by 24 months aging in new French barriques

**Annual Production:** 2,500 bottles each vintage

**Additional Technical Information:**

Sulfites (ppm) - 25-35

Filtration agents? None

Stabilization agents? Cold stabilization

Yeast utilized - locally selected yeasts

**Organic/Biodynamic?** Sustainable