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.





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 limeston 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

Fiano 'Exultet'

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FIANO DI AVELLINO DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

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

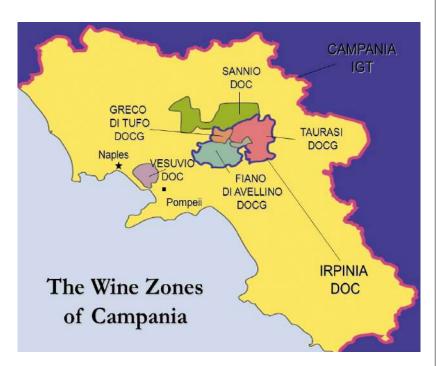
Additional Technical Information:

Sulfites (ppm) - 70
Filtration agents? None
Stabilization agents? Cold stabilization
Yeast utilized - locally selected yeasts

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

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

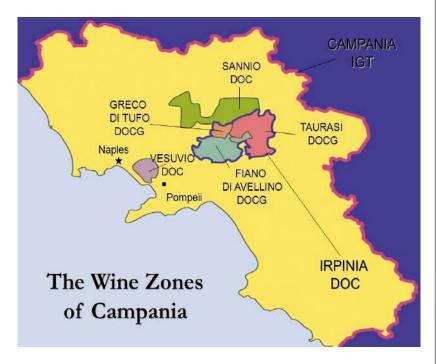
Additional Technical Information:

Sulfites (ppm) - 70 Filtration agents? None Stabilization agents? Cold stabilization Yeast utilized - locally selected yeasts

Aglianico 'Terra d'Eclano'

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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AGLIANICO DENGMINAZIONE 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

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 in France studying viticulture stay 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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TAURASI
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

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

Taurasi Riserva 'Vigna Quintodecimo'

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 in France studying viticulture stay 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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TAURASI
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITÀ
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