

Campania

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The wines produced in the hinterland of Naples were famously fine in Ancient Roman eyes. The **Falerno del Massico** DOC is named after the most famous Roman wine Falernum and the grape variety responsible for the full-bodied dry white **Fiano di Avellino** has become so popular that it is now widely grown in Sicily and even Australia. The name of **Greco di Tufo** suggests, possibly misleadingly, Greek origins. Whites are surprisingly successful, given how far south the region is. **Taurasi** DCG is the concentrated, long-lived Aglianico-based red of Campania and Mastroberardino is the almost legendary producer. Aglianico is the top-quality local red wine grape which ripens very late, being picked sometimes as late as November, but it can produce some magnificent, age-worthy wines.

Some favourite producers: Caggiano, Colli di Lapio, De Conciliis, Feudi di San Gregorio, Maffini, Mastroberardino, Molettieri, Montevetrano, Terredora di Paola, Villa Matilde.