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Gian Luca Mazzella, Paternopoli (Campania)

Paterico Taurasi Riserva DOCG

Vintage	2019
Winemaker	Gian Luca Mazzella
Region	Campania
Alcohol	13.5% vol.
Grapes	100% Aglianico

Winemaking

Limited availability (max. 3 bot./client) The old vines (up to 111 years old) are situated in an excellent south-facing location of the DOCG Taurasi at 530 meters above sea level. Aglianico is a late-ripening grape variety and is therefore harvested only in mid-November. Thanks to the optimal location, the Aglianico ripens perfectly without producing too much sugar. After the harvest, the grapes are fermented uncrushed and as whole berries, and macerated for 3-4 months. Fermentation occurs spontaneously and exclusively in untoasted oak barrels, so the wine reflects the grape variety as purely as possible. A 4-year barrel aging and unfiltered bottling result in a total of 3,151 bottles.

Our tasting note

Beautiful cherry red color. Very fresh on the nose with notes of blueberries and eucalyptus. Elegant on the palate, developing a nice warmth, dark forest berries, and again a hint of eucalyptus, harmonious tannins. Good balance between fruit, acidity, and wood; broad, spicy, and long finish. A wonderful wine with high aging potential.

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Gian Luca Mazzella



Gian Luca Mazzella is not a winemaker like the ones you see in picture books. Although his family had been producing wine for generations, he initially dedicated himself to spiritual theology at university and flirted with the idea of monastic life. He decided against it and taught instead. A few years later, he switched to journalism, where he increasingly wrote about wine and tasted and got to know the best wines in the world. He acquired deep knowledge of viticulture and winemaking at the most renowned estates in Europe, which proved to be very valuable when he decided to produce his own wine. He was drawn to Campania, where his family originally came from. In 2019, he bought new plots in the village of Paternopoli, planted new vines at an altitude of 430 meters, and built a small wine cellar. The new vineyards are south-facing and located above the exceptional rock formations of Irpinia. The old vineyards, where he began production, are quite different. They are situated at about 530 meters above sea level and are historically considered the best suited for viticulture. Valuable sunlight exposure, good ventilation; stony and volcanic components (limestone and tuff). Gian Luca aims to produce a long-lasting red wine that is powerful yet fresh, balanced, and complex. An elegant wine with a comparatively low alcohol content. This is made possible by the unique location in Alta Valle del Calore (Taurasi), where the south meets the north; a region with temperature fluctuations of up to 20 degrees between day and night. The harvest is carried out separately; not just vineyard by vineyard, but if necessary, row by row. Aglianico ripens when most other varieties have already been harvested or vinified, with the harvest usually taking place in mid-November. Gian Luca is committed to uncompromising quality in harmony with nature.

Suitable with



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