



## Grande Cuvée Luigi Moio Irpinia DOC 2019

Quintodecimo

<b>Type</b>	Rotwein
<b>Origin</b>	Italien, Campania
<b>Producer</b>	Quintodecimo Campania
<b>Classification</b>	DOC
<b>Expansion</b>	60% in new French barriques and 40% in stainless steel tanks
<b>Contents</b>	75 cl
<b>Vintage</b>	2019
<b>Enjoyment phase</b>	up to 17 years
<b>Serving temperature</b>	9 - 12° C
<b>Alcohol content</b>	14 %
<b>Grape varieties</b>	Falanghina 20 %, Fiano 40 %, Greco di Tufo 40 %
<b>Awards</b>	96 Punkte Parker /
<b>Article no</b>	17815719

### Comments

In the Grande Cuvée Luigi Moio, the three grape varieties of Campania are united to create an exclusive wine in which nature has been assisted by man in the intention of harmonising the notes of each of them, so that nothing dominates but everything is in a wonderful balance. A wine that contains the synthesis between the extraordinary disposition of the fresh and windy hills of Irpinia and its vineyards. For twenty years, this is the first wine to bear the name of its creator, to celebrate the great passion of the man who founded Quintodecimo.

### Pairing

Goes well with ("Bellavista") lobster, spicy fish risotto and squid "alla Luciana".

## Tasting notes

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With its fine tannins and high acidity, the GRECO brings body and power and gives the wine a long lifespan. The FALANGHINA with its fresh and delicately fruity notes gives liveliness and lightness and transfers tension and progression to every sip. The FIANO, an elegant grape variety, offers delicate floral and balsamic notes in the first few years and light mineral notes with smoky nuances when ripe.