

PORTOVINO

LUIGI TECCE 'MAMAM' IRPINIA BIANCO 2020

A visit to Luigi Tecce can get you emotional. There's no enologist and no agronomist; Luigi works in relative solitude. Maybe that's why there's such an affinity between him and the wines: exuberant and guarded, archaic and immediate, literary and literal; there's something theatrical in their pleasure.

Although Luigi is known for his Aglianico, he sometimes makes a bianco from old vine Greco, Fiano, Coda di Volpe, and Moscato called Mamam. It was the name he would use to call his mother, who passed away in 2016. Luigi says it's more of a tribute wine - more of a fun project, with some grapes coming from local friends. That may be true, but like all of Luigi's wines, it's "*unico ed irripetibile*."

First vintage was 2015, after that, 9 years passed before the second produced vintage in 2024. The climate was hot in the spring and the production was not very generous. The summer was quite dry, with cool night temperatures that helped the vines get through the warmer months.

In the 'Mamam' the result was a wine with a fine body, rich in minerality and fruit sweetness.

GROWING AREA: Campania region **FARMING:** Practicing organic. **ALTITUDE:** 550 m / 1800 ft. **SOILS:** Sandy and clay limestone, enriched by pyroclastics (from Vesuvius's ancient volcanic eruptions).

VARIETIES: 45% Greco, 25% Fiano, 25% Coda di Volpe and 5% Moscato

VINE AGE: mix of mostly old vines over 40 years old.

VINE TRAINING: Vines here are more like tree-vines, with a trunk in the middle and numerous radiating (cf. *raggiata*) outward shoots on what looks like bush vines on a pergola. The local name of this vine training is called *raggiata avellinese*.

YEASTS: Spontaneous native yeast fermentation.

FERMENTATION & ÉLEVAGE: Not much information here, but Luigi says the Fiano was on the skins for 15 days.

MALOLACTIC FERMENTATION: Yes **SULPHUR:** None added

ALCOHOL: 12.5% **ANNUAL PRODUCTION:** 300 cases.

