



Tempa di Zoè “Zero” Red Paestum IGT

Winery: Tempa di Zoè
Category: Wine – Still – Red
Grape Variety: Aglianico
Region: Cilento / Campania/ Italy
Vineyard: Estate
Winery established: 1996
Feature: Organic with biodynamic practices



Product Information

Soil: Typical schist soil (30% limestone, 30% clay and 30% sandstone with marl on the bottom layer)

Elevation: 150 meters (492 feet)

Age of vines: oldest plants from 1967

Vinification: Hand harvest, where 20% of grapes are harvested one week earlier, placed on drying shelves until the stems become brown. Then the rest of grapes are harvested, all grapes are destemmed and foot crushed, to keep the tannins. Fermented with spontaneous yeast in an open tank. Malolactic fermentation. Aged for 3 years in 500-liter wooden barrels, mostly 2nd and 3rd passage and some even older. Unfined. No sulfites added until bottling. One year aged in bottle before its release.

Tasting Note: In the nose aromas of plum and blackberry, black pepper and cocoa. On the palate the wine is soft, full of ripe fruit and jam, but at the same time powerful with good tannins and savory freshness.

Zero was born in 1997 from 2 hectares of vineyard, located in Acqua di Costanza in the municipality of Torchiara, cultivated in Aglianico. An area in the Alto Cilento that feels the influence of the Tyrrhenian Sea and the decidedly warmer climate.

Production: from 1,800 up to 2,500 bottles

Producer Information

Tempa di Zoè is the latest reinvention of Bruno de Conciliis, an indispensable winemaker and cultural thinker from the Cilento region of Campania. In 1980, a devastating earthquake struck a young Bruno’s homeland. Already suffering from dwindling populations due to economic migration, several small towns physically collapsed in entirety. Bruno had studied art and literature at university, and associated with Umberto Eco in Bologna. He immediately returned home to help with the effort to rebuild, and from that moment he has offered his life’s energy in devotion to this land.

Bruno’s early restorative project in Cilento was an herb farm started with university friends, affiliated with early biodynamics societies, and blessed by the bees from a 500-hive apiary. In the 1990’s, Bruno turned his attention to winemaking on his family’s lands, which had previously sold its grapes for use in one of the region’s uninspired cheap wines, overly chemical and bottled for tourists with pictures of the local temples on the label. For a land that historically records wine grapes growing 800 years before Christ, Cilento at that time needed someone like Bruno to re-discover its possibility for expression.

The soil here is completely different from the volcanic soils known elsewhere in Campania. Instead of volcanic influence, the land here was for so long underneath the sea, and is characterized by a remarkable sand. Most Italian sand is limestone-gray; here the sand is gold in color, with sedimentary schist layering of sandstone and marl. This specific minerality results in a particular salty and savory character for both the reds, based on Aglianico, and the Fiano-based whites.

The human piece of Cilento’s terroir has been led by Bruno, a pioneer not only due to his advocacy of organics, biodynamics, and solar power, but also through his philosophy of land. This is a philosophy not captive to any trend or market, but instead relentlessly on thoughtful, curious, sustainable and responsive. In this time of climate crisis, no other approach will work. The future is worth it.