
Tempa di Zoè “18 Diciotto” Campania Aglianico 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: Two different vineyards, one with typical schist soil (30% limestone, 30% clay and 30% sandstone with marl on the bottom layer). Second vineyard is sand and clay ony.

Elevation: 50 - 150 meters (164 - 492 feet)

Age of vines: planted in 2003 and 2010

Vinification: Hand harvest just before peak maturity of grapes. Destemming and very gentle pump over for 5-7 days. Bruno uses mostly the free run juice and very little pressed juice. Malolactic fermentation in stainless steel. Aged on the lees for a minimum of 1 year in 1/3 used barrel and 2/3 stainless steel. Bruno stops batonnage one month before bottling, that the wine can settle down. Unfined. No sulfites added until bottling. Aged in bottle for minimum of 3 months before its release.

Tasting Note: Aglianico from the Cilento coast, on the nose aromas of spice, with notes of myrtle, pepper and balsamic hints. On the palate the wine is soft with present but delicate tannins and great acidity. For many people there is an understanding that Aglianico is a rustic grape variety, but Bruno wants to show that it can produce wines that are gentle and powerful at the same time. His Diciotto pairs well with a fish soup, young cheeses and lasagna.

Production: 20,000 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.