
Tempa di Zoè “XA” Paestum Fiano IGT

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



Product Information

Soil: 50% from a North facing vineyard with sandy-clay soil. 20% clay and sandy soil. 30% from a North facing clay and limestone vineyard.

Elevation: 50% from 600 meters (1,969 feet) and 50% at 50 – 150 meters (164 – 492 feet)

Age of vines: About 10 years old

Vinification: Hand harvest at perfect maturity of grapes. Alcoholic fermentation in untoasted new 500-liter barrels after soft pressing. Aged for 12 months sur lie in the same 500-liter barrels. 12 months aged in bottle before its release.

Tasting Note: The flagship white for Tempa di Zoè, born from a selection of their best Fiano grapes from three different areas of Cilento: the sea, from the hills behind and from the hinterland. It is a wine of character, complex, savory and with considerable aging potential. Unique and exclusive Fiano, of aromatic herbs and peach and beeswax on the nose with nuances of chamomile. Enveloping and savory on the palate, great persistence with perfect nose to mouth correspondence.

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.