



Campania region and its provinces

**Terre del Principe** ("the prince's land") is located in Castel Campagnano, which is a province of Caserta in the Campania region.

As Nietzsche wrote: "The seed of the thought is the challenge. Or love." In the Mancini family's case the seed was love for the land, love for the wine, and the need to do not just well, but to excel. They have a sense of pride in having met the challenge of rediscovering and bringing back to life Pallagrello Bianco, Pallagrello Nero and Casavecchia.

Peppe Mancini rediscovered both Pallagrello and Casavecchia grapes. It was he who believed in the potential of these native grape varieties and of this territory, so very appreciated by the House of Bourbon. A long study together with the University of Naples and the Region of Campania has finally resulted in the entry of Pallagrello Bianco, Pallagrello Nero and Casavecchia into the national catalogue of winemaking grapes.

The friendship and advice of Luigi Veronelli, the passion of the oenologist Luigi Moio, and the counsel of agronomist Gaetano Pascale complete the picture.



Manuela Piancastelli e Peppe Mancini

**The estate:** 11 hectares of vineyard (7 owned, 4 leased).

#### Vineyards:

**Castel Campagnano** (area) guyot's system with a density of 5,000 vines /ha in.

**Pontelatone and Castel di Sasso** (area): Old espaliers with a density of 3,000 vines/ha in. In these two vineyards, the vines are in the average **80 to 100 years old** and ungrafted.

**OWNER:** Manuela Piancastelli e Peppe Mancini

**WINEMAKER:** Luigi Moio

**VARIETALS PLANTED:** Pallagrello Bianco, Pallagrello Nero, Casavecchia




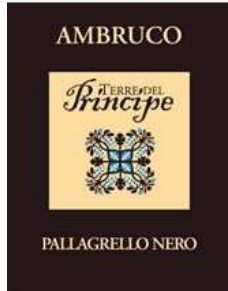
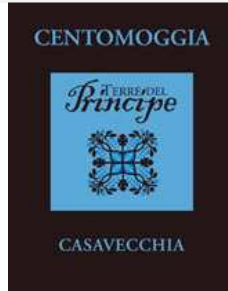
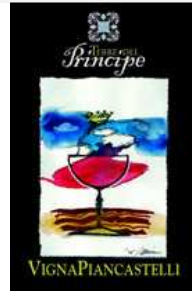
**TOTAL ACRES:** 7 hectares of property + 4 hectares leased

#### Terre del Principe srl

Via S.P. SS Giovanni e Paolo-C.  
Campagnano 30 81010 Castel  
Campagnano(CE) Italia

Tel/Fax: (+39) 0823.867126

info@terredelprincipe.com  
www.terredelprincipe.com

| Fontanavigna  | Le Sèrole   | Castello delle Femmine  | Ambruco  | Centomoggia   | Vigna Piancastelli   |
|---|---|---|--|---|--|
|  |  |                 |               |    |   |
| <b>Vintage:</b> 2008 – 2009   | <b>Vintage:</b> 2008 - 2009   | <b>Vintage:</b> 2008  | <b>Vintage:</b> 2007   | <b>Vintage:</b> 2007  | <b>Vintage:</b> 2007   |
| <b>Grapes:</b> pallagrello bianco 100%  | <b>Grapes:</b> pallagrello bianco 100%  | <b>Grapes:</b> 50% black Pallagrello and 50% Casavecchia  | <b>Grapes:</b> 100% black Pallagrello  | <b>Grapes:</b> 100% Casavecchia   | <b>Grapes:</b> Black Pallagrello and Casavecchia from Piancastelli vineyard with a small proportion of grapes withered on the vine |
| <b>Soil:</b> clay, rich in little stones  | <b>Soil:</b> clay, rich in little stones  | <b>Soil:</b> clay and skeletal  | <b>Soil:</b> clay and skeletal   | <b>Soil:</b> clay and skeletal  | <b>Soil:</b> clay and skeletal   |
| <b>Growing system :</b> guyot, with 5,000 plants per hectare                      | <b>Growing system :</b> guyot, with 5,000 plants per hectare                      | <b>Growing system :</b> guyot's system with a density of 3,500 vines /ha.                         | <b>Growing system:</b> guyot's system with a density of 5,000 vines /ha .                        | <b>Growing system :</b> guyot's system with a density of 5,000 vines /ha in Castel Campagnano. Old espaliers with a density of 3,000 vines/ha in Pontelatone and Castel di Sasso. | <b>Growing system :</b> guyot's system with a density of 5000 vines/ha   |
| <b>Harvest:</b> hand-picked, in the first three weeks of September                | <b>Harvest:</b> hand-picked, in the first three weeks of September                | <b>Harvest:</b> hand-picked during the last 20 days of October                                    | <b>Harvest:</b> hand-picked during the last 10 days of October and the first 10 days of November | <b>Harvest:</b> hand-picked during the last 20 days of October  | <b>Harvest:</b> hand-picked during October.  |
| <b>Yield:</b> 80 quintals per hectare   | <b>Yield:</b> 60 70 quintals per hectare  | <b>Yield:</b> 9 tons /ha  | <b>Yield:</b> 6 tons /ha   | <b>Yield:</b> 6 tons /ha  | <b>Yield:</b> 6 tons /ha   |
| <b>Vinification:</b> fermentation in stainless steel at controlled temperatures   | <b>Vinification:</b> fermentation in French Oak barriques                         | <b>Vinification:</b> prolonged maceration with ageing in second season barrels for about 8 months | <b>Vinification:</b> prolonged maceration with 12 months ageing in new, French Oak barrels       | <b>Vinification:</b> prolonged maceration with 12 months ageing in new, French Oak barrels.   | <b>Vinification:</b> prolonged maceration with 12 months ageing in French Oak barrels and 18 months in the bottles.                |
| 14000 bottles   | 6000 bottles  | 12000 bottles   | 4000 bottles   | 4000 bottles  | 3000 bottles   |



"**5 Grappoli**", AIS 2010 guidebook - Centomoggia 2007



"**Tre bicchieri 2010**", Gambero Rosso guidebook - Centomoggia 2007  
 "**Tre bicchieri 2009**", Slow Food and Gambero Rosso guidebook - Ambruco 2006



Super "**Tre Stelle**" (three stars) from "I Vini di Veronelli" 2009 guidebook  
 Ambruco Pallagrello Nero Terre del Voltorno 2006  
 Vigna Piancastelli Terre del Voltorno 2005



### **92 points** Vigna Piancastelli 05

(..."To be sure, style speaks more eloquently than varietal character in this sumptuous, extroverted offering, but it is impossible not to be seduced by the wine's sheer personality and complexity. The sweetness here works nicely to balance the wine's tannic backbone, as notes of cinnamon, spices and minerals linger on the long finish. This is a wine to keep an eye on. Anticipated maturity: 2010-2020").

91 points - Centomoggia 06

90 points - Ambruco 06

89 points - Le Sèrole 07

89 points - Fontanavigna 07



### The area:

The territory is fringed by the mountain ranges of Taburno and Matese, enriching the soil, all the more making this an area ideally suited from Caiazzo, an important historical centre in the Province of Caserta, dominated by the imposing castle of Alfonso of Aragon, which he gave as a gift to Lucrezia d'Alagno.

20 km from Caserta, where Vanvitelli's famous Royal Palace looms

### Main grapes of the area: Pallagrello , Casavecchia.

**Casavecchia** means "old house" and it comes from the fact that an old plant was found near an ancient Roman house in Pontelatone. If Beppe Mancini hadn't rediscovered it in an archeological exploration of wine in the mid-80s, it would still be relegated to small rustic productions.

**Pallagrello** - Ferdinand IV of the House of Bourbon ordered the creation of the 'Vigna del Ventaglio' or Fan-Shaped Vineyard in his own gardens. As it was described in 1826, it was "a semicircle divided into ten sections, resembling the fan from which it took its name". Each section contains a different species of grapevine, all from the reign of the Two Sicilies. Only two were from Campania, in particular from Caserta: Pallagrello Bianco and Pallagrello Nero. At the time they were given the names 'Piedimonte Bianco', 'Piedimonte Rosso', after their place of origin.

Another text reads "the wines of this district are excellent, both white and red, and are the best in the region for their quality and nature, as well as for the pleasing sensation they leave on the palate. They go by the name of Pallarelli."

Hit by the scourge of phylloxera, as were a large part of Campania's native vine species, Pallagrello was set aside at the beginning of the 20th century in favor of more productive and resistant plants, until they were rediscovered by Peppe Mancini.



*White Pallagrello*



*Casavecchia harvest from espalier vines averaging 80-100 years old.*