



TERREDORA DIPAULO



I indulged myself and dedicated all my time to the incomparable splendours. One can talk about them, write about them and paint them but they are beyond all description. The beach, the gulf, the sea coves, Vesuvius, the city, the suburbs, the castles, the villas!.....I have no words to add.”

Naples, 25 February 1787

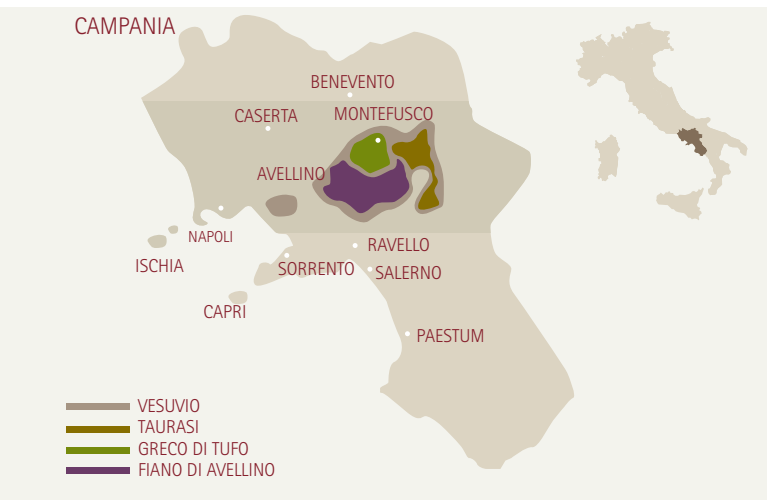
J.W. Goethe, Italian Journey



“From an authentic tradition, passion that inspires the present”

TERREDORA DI PAOLO is the continuation of an ancient tradition in Campania that celebrates its people and their passion for wine. In our family's vision, the land has a central position; it represents the soul and the driving force behind the winery, that's why, year after year, the harvest is our greatest treasure.

Walter, Paolo, Lucio and Daniela Mastroberardino





THE STORY

Since 1978 TERREDORA DI PAOLO has been a key player in Campania's viticulture Renaissance.

Combining experience and tradition, TERREDORA DI PAOLO has introduced in its own historic vineyards, modern innovations, technical knowledge, and a team dedicated to respect and promote the return to a most qualified, yet traditional viticulture.

In Campania the history of men is intimately linked to vines; TERREDORA DI PAOLO's commitment is filling the glass with the taste of this fascinating and generous land, thanks to the benefits of volcanoes and the sun.

After World War II, Walter Mastroberardino, a resolute southern man who is now at the head of TERREDORA DI PAOLO, began to carry his bottles around Italy, starting from Milan. In 1994 a chapter of his life ended and, at sixty years old, when people usually retire, he started a new journey with his children Daniela, Lucio and Paolo, and the support of his wife, Dora Di Paolo.

It was not by chance that his new company has taken the name of his wife, a quiet but active woman. The cellar was built in Montefusco to vinify the grapes of the family estate, which dates back to 1978 when Irpinia was characterized predominantly by its wildness. The family has always had the direct control of all stages of production, thus ensuring overall quality and guaranteeing continuous improvements year after year. TERREDORA DI PAOLO has a twenty five- year story of success that has also, sadly, seen the passing of Dora and the early death, in 2013, of Lucio, the family winemaker. Lucio was just a boy when he started his career, and in 2006 he quickly rose to fame, gaining attention in London for his nomination as "Winemaker of the Year" in the white wines category at the " International Wine Challenge."

Typical of a wise man who has gone through many storms and has never been defeated, Walter Mastroberardino decided that, in time of sorrows, the family must be at the forefront, facing the challenges of starting a new stage. The story of TERREDORA DI PAOLO is the portrait of Walter





and his family, with all the colors of his homeland and its hard-working, genuine people.

Irpinia, a hilly area, not far from the Gulf of Naples, Pompei, Amalfi and Sorrento, has its own reward, thanks to the wines produced there since the Greeks and Romans.

Among the greatest wine companies from the South of Italy, TERREDORA DI PAOLO, with about 200 hectares of vineyards, carries on its job in the vineyards and in the cellar each day according to the most careful techniques that respect this unique environment.

"The identity of TERREDORA DI PAOLO wines is that of being a precious fruit of nature that skilful hands support".





WINEGROWERS IN CAMPANIA

The South of Italy is one of the most interesting wine areas of the world. Campania, especially the sub region of Irpinia, produces wines from native varieties such as Aglianico, Fiano, Greco and Falanghina, which can compare and compete with the best in the world.

Irpinia is a silent and rough area nestled in the Apennines in the heart of Campania. Its landscape is a rolling succession of mountains, hills and upland plains divided by rivers and covered with lush vegetation. Influenced by the elevation, its cool-temperate microclimate, atypical of South, has cold and snowy winters, hot days and cool nights in the summer.

The region preserves a host of ancient grape varieties, the same ones the Greeks and Romans planted, which can be dated back to about 800 to 750 B.C.

The varietal wines are produced from ancient vines grown on hillside vineyards. This assures that the grape aromas are not burned away during the hot summer days.

TERREDORA DI PAOLO's vineyards consist of volcanic soils rich in limestone and clay, and enjoy the southern exposure with an excellent microclimate, on windy hills (400-650 meters above sea level). With approximately 3,500 vines per hectare, trained with the traditional Guyot system, the annual production is around 60 hectolitre/hectare. The grapes are harvested by hand and placed in small baskets with a minimal time span between the removal of the grapes from the stem to the press. The indigenous white grapes grown are Greco, Fiano, Falanghina and the reds grapes are Aglianico and Piediroso.





FROM VINEYARDS TO WINES

TERREDORA DI PAOLO owns and manages top-quality vineyards in premium sites across the wine-growing area of Irpinia, including:

Terre di Dora, in Montefalcione, and Campore, in Lapio: both vineyards are planted with Fiano grapes, producing the elegantly structured and intensely flavored Fiano di Avellino, a wine with an international style and extraordinary length and personality.

Terre degli Angeli, in Santa Paolina, as well as Loggia della Serra and Pioppo del Cappuccino, in Montefusco, are all planted with Greco to produce the full-flavored Greco di Tufo, a wine with a complex and intense fruit character.

Campore is planted with Aglianico used in TERREDORA DI PAOLO's flagship Taurasi, which is an outstanding example of complexity. The majority of the grapes are used for the vinification of Fatica Contadina and, only in the best vintages, for the vinification of Riserva Campore.

Pietradefusi is planted with Aglianico used to produce Pago dei Fusi, the newest Taurasi from TERREDORA DI PAOLO that interprets the great indigenous character of Aglianico in an international style.

Casali della Baronina, in Montemiletto, is planted with Aglianico, used in the blend of Taurasi Fatica Contadina, and Falanghina for the production of a versatile wine that is an exceptional example for its style, showing a remarkable intensity of vivacious fruit character and freshness.

Corte di Giso, in Gesualdo, is planted with Coda di Volpe, Falanghina and Aglianico, contributing to the production of varietal wines.

















CAMPORE **TAURASI RISERVA D.O.C.G.**

Grape Variety:
100 % Aglianico.

Production Area:
selected parcels from family owned vineyards in Lapio,
Campore.

Winemaking:
selected grapes only in the best vintages. The maceration
on the skins lasts for approximately 12-14 days at 28°C.
The wine is aged in French oak barrels for 30 months and
then for at least 3-4 years in the bottle prior to release.

Tasting Notes:
deep ruby red color with garnet reflections; wide and
complex bouquet on the nose with hints of black cherry,
plum, berries, violet, tobacco, together with mineral
and spicy sensations. An elegant, full-bodied wine with
defined, silky tannins and a pleasant long finish. It will
continue to age and develop for a long time.

Food Pairings:
Roasted and grilled meat, game, wild boar, ragout, spicy
dishes, truffles and aged cheeses, such as seasoned
provolone, Parmigiano Reggiano or gorgonzola.

*Best served at 18°-20°C; allow to breath in a decanter for
some time before serving.*



CAMPORE **FIANO DI AVELLINO D.O.C.G.**

Grape Variety:
100% Fiano.

Production Area:
selected parcels from family owned vineyards in Lapio,
Campore.

Winemaking:
the grapes are harvested at the end of October. The
fermentation takes place in French oak barrels for at least 6
months and then the wine ages in the bottle for minimum
24 months prior to release.

Tasting Notes:
straw yellow color with golden reflections; ample and
elegant bouquet on the nose with aromas of ripe fruits:
pears and citrus, with fine hints of honey, acacia flowers
and vanilla. Rich, elegant and mineral on the palate with
an extraordinary aromatic persistence. This wine has
an incredible aging potential, continuing to develop its
complexity for many years.

Food Pairings:
risotto, fish tartar, seafood and elaborate fish dishes, white
meat.

Best served at 12°C.



FATICA CONTADINA TAURASI D.O.C.G.

Grape Variety:
100 % Aglianico.

Production Area:
family owned vineyards in Lapio and Montemiletto.

Winemaking:
carefully selected grapes; maceration on the skins for 10-12 days at 28°C. Aged in French and traditional Slavonian oak barrels for at least 24 months and then for additional 24-36 months in the bottle prior to release.

Tasting Notes:
intense ruby color, with garnet reflections. Complex bouquet on the nose with hints of black cherry, violet, spicy scents and tobacco, as well as tar and mineral notes. Full-bodied, elegant, smooth, velvety on the palate, with balanced tannins and aromatic intensity. Excellent aging potential.

Food Pairings:
all roasted meat, beef fillet, rib-eye steaks, grilled lamb chops, game, spicy dishes, mushrooms, truffles and aged cheeses, such as aged provolone, Parmigiano Reggiano or gorgonzola.

Best served at 18° - 22°C.



PAGO DEI FUSI **TAURASI D.O.C.G.**

Grape Variety:
100 % Aglianico.

Production Area:
estate vineyards in Pietradefusi, located on the top of the hills of the Calore river valley.

Winemaking:
carefully selected and hand-picked grapes; maceration on the skins for about 12 days and fermentation around 28°C. Aged in French oak barrels for minimum 24 months and then for at least 36 months in the bottle prior to release.

Tasting Notes:
deep ruby red color with aromas of ripe cherries, sweet spices, plum, tobacco, pepper and tar. Supple and silky on the palate, with ripe fine tannins, and a long fruity, spicy and toasty finish. Wine of a remarkable structure and an excellent aging potential.

Food Pairings:
all roasted and braised meat, game, wild boar, ragout, beef fillet, rib-eye steaks, grilled lamb chops, game, spicy dishes, mushrooms, truffles and aged cheeses, such as provolone, Parmigiano Reggiano or gorgonzola.

Best served at 18° - 22°C.



EX CINERE RESURGO **FIANO DI AVELLINO D.O.C.G.**

Grape Variety:
100% Fiano.

Production Area:
family owned vineyards in Lapio and Montefalcione.

Winemaking:
maceration on skins for several hours prior to gentle pressing to maximize the flavors; fermentation in stainless steel tanks at cool temperatures with selected yeasts. Aged on its lees for several weeks.

Tasting Notes:
light straw yellow color. Elegant and complex bouquet on the nose with nice ripe flowery and fruity aromas: pear, apricot, citrus, toasted hazelnut, acacia, honey and a pleasant mineral note. On the palate it is dry, elegant, with a lively acidity, a nice structure and balance. It evolves well over the years.

Food Pairings:
ideal as aperitif with oysters, raw fish, lobster, scallops, seafood, shellfish, crustaceans, seafood risottos, Asian dishes and al fresco dining.

Best served at 10° - 12°C.



LOGGIA DELLA SERRA GRECO DI TUFO D.O.C.G.

Grape Variety:
100% Greco.

Production Area:
family owned vineyards in Montefusco.

Winemaking:
the grapes are harvested at the end of October, due to the vineyards' high elevation. The must is settled and fermented with selected yeasts in stainless steel tanks at cool temperatures. Aged on its lees for several weeks.

Tasting Notes:
the long ripening season ensures a brilliant, deep golden color with greenish hues. An outstanding, elegant and balanced wine with intriguing fragrances of white flowers, citrus fruit, pear and apple overlaid by subtle honey and a pleasant mineral sensation. The fine acidity melds well with the richness of the body and the long mineral and fruity aftertaste.

Food Pairings:
shellfish, grilled fish, buffalo mozzarella, Thai curry dishes, salmon, sea bass, grilled tuna and lemon-roasted chicken.

Best served at 10° - 12°C.



TERRE DEGLI ANGELI **GRECO DI TUFO D.O.C.G.**

Grape Variety:
100 % Greco.

Production Area:
family owned vineyards in Santa Paolina.

Winemaking:
the grapes are harvested in the first two weeks of October. The must is fermented at cool temperatures using selected yeasts. The wine is then aged on its lees in stainless tanks for some months.

Tasting Notes:
intense straw yellow color. The bouquet on the nose is intense and rich with fruity aromas of apricot, apple, peach and an attractive vegetal note. On the palate it is full bodied, soft and well balanced with an excellent acidity.

Food Pairings:
ideal with hors d'oeuvres, shellfish, grilled fish dishes, buffalo mozzarella, white meat.

Best served at 10° - 12°C.



CORTE DI GISO **FALANGHINA IRPINIA D.O.C.**

Grape Variety:
100 % Falanghina.

Production Area:
family owned vineyards in Montemiletto, Montefusco
and Gesualdo.

Winemaking:
the grapes are harvested in the second half of October
and vinified with a cold maceration on the skins. The
must is settled and then fermented in stainless steel
tanks at cool temperatures using selected yeasts. The
wine then is aged on its lees in stainless steel tanks.

Tasting Notes:
straw yellow color, with a rich and intense bouquet
on the nose with fruity aromas of apple, pineapple,
quince and pear. It is fresh and clean in the mouth with
excellent acidity, a good structure and a long flowery
finish.

Food Pairings:
A very food-friendly wine, ideal with hors d'oeuvres,
soups, fish dishes, cold dishes, buffalo mozzarella and
fresh cheeses.

Best served at 10°C.



LE STARSE **CODA DI VOLPE IRPINIA D.O.C.**

Grape Variety:
100 % Coda di Volpe.

Production Area:
family owned vineyards in Gesualdo.

Winemaking:
the grapes are harvested at the beginning of October, then vinified with a cold maceration on the skins; fermentation and a short aging in stainless steel tanks at controlled temperatures before bottling. Bottled young to maintain its freshness.

Tasting Notes:
pale yellow color, with greenish reflections. The bouquet on the nose shows rich and intense scents of fruits and flowers. Fresh and soft on the palate, with flavors of citrus fruits and quince.

Food Pairings:
a very food-friendly wine, it goes well with fresh pastas, fresh summer salads and light dishes.

Best served at 10°C.



ROSAENOVAE **IRPINIA D.O.C.**

Grape Variety:

100 % Aglianico.

Production Area:

selected vineyards in Irpinia area.

Winemaking:

the grapes are harvested at the end of October, then gently pressed, fermented and aged in stainless steel tanks at a controlled temperature.

Tasting Notes:

delicate salmon-pink color. The bouquet on the nose is very elegant, with fresh aromas of cherry, red fruits and apricot. On the palate it is dry, well balanced and persistent with juicy flavors of peach and strawberry.

Food Pairing:

a very food-friendly wine. Pairs well with hors d'oeuvres, pasta, risotto, fish soups and white meat.

Best served at 10° - 12°C.



IL PRINCIPIO **AGLIANICO IRPINIA D.O.C.**

Grape Variety:
100% Aglianico.

Production Area:
family owned vineyards in Montemiletto.

Production technique:
carefully selected grapes are vinified with an average maceration on the skins of 8-10 days. After the alcoholic and malolactic fermentation, the wine ages in small oak barrels for 12-18 months, and then for at least 24-30 months in the bottle.

Tasting Notes:
deep ruby red color with typical aromas of black cherry, wild blackberry and plum, which evolve into spicy and toasted hints. The wine is elegant and soft, with a long persistence and pleasant flavors of red fruits, plum jam, cloves and black pepper. A harmonious, round wine, with a remarkable structure and a long aging potential.

Food Pairing:
ideal with soups, white and red meat, roasted, stewed and cured meat, game. Perfect with woodcock with truffles and hare, as well as medium-aged cheeses such as caciocavallo.

Best served at 18° - 20°C.



CORTE DI GISO **AGLIANICO IRPINIA D.O.C.**

Variety:

100% Aglianico

Production Area:

family owned vineyards in Gesualdo.

Winemaking:

Carefully selected grapes are vinified with a maceration on the skins of approximately 6–8 days. After the alcoholic and malolactic fermentation, the wine ages in small oak barrels for 12 months and refines for at least 12 months in the bottle.

Tasting Notes:

ruby red color, with deep violet reflections and varietal aromas of black cherry, cherry, cocoa, fern, undergrowth, tobacco, evolving into spicy hints. An elegant wine of considerable structure, with pleasant notes of red fruits and chocolate, medium tannins and a long finish.

Food Pairing:

ideal with first courses, roasted or grilled meat, cheese, pizza.

Serve at 18° – 20°C



VESUVIO

LACRYMA CHRISTI DEL VESUVIO ROSSO D.O.C.

Grape Variety:

100% Piediroso.

Production Area:

selected vineyards on the slopes of Vesuvius.

Winemaking:

the grapes are vinified with a maceration on the skins for approximately 6 days, then fermented at 25°-28°C. This wine ages in French oak barrels for at least 8 months and is further refined in the bottle prior to release.

Tasting Notes:

dark ruby red color. The bouquet on the nose shows aromas of cherry, raspberry, cloves and minerals overtones. Soft and elegant in the mouth, developing pleasant flavors of red fruits, plum, tobacco, coffee and ground pepper.

Food Pairing:

it is a versatile wine. Ideal with pasta, meat-based soups, roasted or boiled meat, lamb, or cheeses such as provolone.

Best served at 18° - 20°C.



VESUVIO

LACRYMA CHRISTI DEL VESUVIO BIANCO D.O.C.

Grape Variety:

100% Coda di Volpe.

Production Area:

selected vineyards on the slopes of Vesuvius.

Winemaking:

the grapes are harvested at the beginning of October and left to macerate on the skins for several hours prior to a gentle pressing to maximize the flavors. Fermented in stainless steel tanks at cool temperatures with selected yeasts and bottled young to preserve its freshness.

Tasting Notes:

straw yellow color, with refined and intense aromas of ripe fruits, such as pineapple, peach, broom and a typical note of licorice. Soft and well-structured on the palate, developing nice tropical fruits and mineral notes.

Food Pairing:

a very food-friendly wine, ideal as aperitif, with risottos, seafood dishes and fresh fish.

Best served at 10°C.



AGLIANICO **CAMPANIA I.G.T.**

Grape Variety:
100% Aglianico.

Production Area:
selected vineyards in Campania.

Winemaking:
the maceration of the grapes is performed at 24°-25°C and lasts no longer than 5-7 days to obtain a good color extraction, without weighing down the tannic structure and maintaining a good aromatic freshness. Fermentation in stainless steel tanks at controlled temperature, followed by a period of refinement in stainless steel tanks.

Tasting Notes:
ruby red color, with aromas of cherry, black cherry, artemisia, thyme. A wine of medium structure, fresh and soft, with a pleasant aftertaste of black cherry.

Food Pairings:
A very food-friendly wine, ideal with cold cuts, Mediterranean cuisine, such as soups and pasta dishes, white meat and light main courses. Perfect as aperitif.

Serve at 16°C.



FALANGHINA **CAMPANIA I.G.T.**

Grape Variety:
100% Falanghina.

Production Area:
selected vineyards in Campania.

Winemaking:
the grapes are harvested at the beginning of October.
The must is settled and fermented in stainless steel
tanks at cool temperatures with selected yeasts.

Tasting Notes:
straw yellow color, with greenish reflections. Intense
and aromatic nose of green apple, pineapple and citrus
fruits. Fresh and well balanced on the palate, with a
crispy acidity and a lovely, long finish.

Food Pairing:
a very food-friendly wine. Pairs well with pastas, soups,
fish dishes, cold dishes, buffalo mozzarella and fresh
cheeses.

Best served at 10°C.



IL ROSSO TERREDORA **CAMPANIA I.G.T.**

Variety:

a blend of red indigenous grape varieties from Campania.

Production area:

selected vineyards in Campania.

Winemaking:

The maceration of the grapes is performed at 24°- 25°C and lasts no longer than 4-5 days to obtain a good color extraction, without weighing down the tannic structure and maintaining a good aromatic freshness. Fermentation at controlled temperature followed by a refinement in stainless steel tanks.

Tasting Notes:

ruby red color, with intense aromas of raspberries, currants, fruit jam and dried figs. A fresh and easy drinking wine, with a nice balanced aftertaste of black cherry.

Food Pairing:

a very food-friendly wine, ideal with cold cuts, Mediterranean cuisine, such as soups and pasta dishes, white meat and light main courses. Recommended for all meals in banqueting.

Best served at 16°C.



IL BIANCO TERREDORA CAMPANIA I.G.T.

Grape Variety:

a blend of the most important indigenous grapes from Campania: Greco, Fiano and Falanghina.

Production Area:

selected vineyards in Campania.

Winemaking:

the grapes are harvested at the beginning of October, then gently pressed and fermented at controlled temperature in stainless steel tanks.

Tasting Notes:

straw yellow color. The bouquet on the nose is intense and elegant with aromas of white flowers and pear, typical of Fiano; lime and apple, typical of Falanghina; yellow peach and citrus fruits, typical of Greco. On the palate the wine is characterized by roundness, vivacity and minerality.

Food Pairing:

a very food-friendly wine, ideal with buffalo mozzarella, seafood dishes, risotto and pasta with shellfish. Interesting and appealing with Asian or more elaborated dishes such as mackerel with olives, filled sardine and Vicenza – style codfish.

Best served at 10°C.



PASSITO CAMPANIA BIANCO I.G.T.

Variety: 100 % Fiano.

Production area: family owned vineyards in Montefalcione.

Winemaking: produced from well ripe and overripe grapes, which are harvested in mid-November. After a careful selection, the grapes are soft pressed and the must is fermented in stainless steel tanks at cool temperatures. Aged in French oak barrels for at least 24 months and then in the bottle prior to release.

Tasting notes: bright golden yellow color. It has a rich complex nose with aromas of dried apricots, ripe peaches, orange peel, chamomile, honey, acacia flowers and vanilla. The sweetness is well balanced with the alcohol content and the lively acidity, showing an elegant personality with a voluptuous and pleasingly lingering finish.

Food pairing: Patisserie, Neapolitan pastiera (pastries), fruit tarts, vanilla Bavarian cake, cheeses served with jam or honey.

Best served at 14°C.

PASSITO CAMPANIA ROSSO I.G.T.

Variety: 100 % Aglianico

Production area: family owned vineyards in Lapio.

Winemaking: selected grapes are left to dry on the plant and harvested towards the end of November. The maceration on the skins lasts about 12-14 days. After the alcoholic and malolactic fermentation, the wine is left to mature in small oak barrels for at least 24 months, followed by a refinement of at least 24-36 months in the bottle prior to release.

Tasting notes: ruby red with violet reflections. The bouquet on the nose is complex and rich, with fruity and spicy aromas, ranging from dried fruits to caramelized and syrupy fruits, and an interesting development of tertiary notes, such as leather, balsamic notes, maresca cherries, goudron and resin.

An elegant and soft wine, with a remarkable structure, velvety tannins, a surprising long persistence and notes of red fruits in the aftertaste. A wine with a great aging potential.

Food pairing: ideal with patisserie, almond pastries, chestnut cakes, such as the traditional "castagnaccio". Perfect with chocolate desserts, strong and blue cheeses such as gorgonzola.

Best served at 16°-18°C.





CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 1308/13

CAMPAIGN FINANCED ACCORDING
TO EU REG. NO. 1308/2013



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