



presents...



with **CHIARA MOIO**

FRIDAY, MAY 10, 2024 • 4PM - 7PM



The Quintodecimo estate is located in a mountainous interior zone of Campania known as Irpinia. It is a beautiful area where climate, soil and vines coexist in an extraordinary balance, which has fortified over the centuries, to the point of creating ideal natural conditions for the production of high-quality wines. The climate, because of the Apennine ridge, is characterized by abundant rainfall (average annual rainfall 600-800 mm), extreme temperatures, snowy winters and mild summers, with average temperatures which are never excessive. The Irpinia landscape is very original for an environment in southern Italy with endless greenery, lakes, woods and mountains covered, often up to the peak, with chestnut, beech and oak trees. Quintodecimo is in Mirabella Eclano in the heart of the Taurasi DOCG distribution area.

At Quintodecimo, the vineyards are real gardens where each plant is treated, in detail, in order to obtain the best fruit. It's adopted viticulture is highly respectful of the soil, microclimate, and plant biodiversity of the area with the primary objective to obtain mature fruit that is perfectly healthy, completely intact and wholesome. Precise organic farming is performed without the use of products which are harmful to the plant, to man, or to the environment and without the use of herbicides and fertilizers. Soil management is completely mechanical, and soil fertility is supported by appropriate agronomic practices such as revegetation, mulching, and green manure. The objective at Quintodecimo is to produce wines strongly tied to the land in which the vines live, taken care of by man.

The label illustrates Quintodecimo's fundamental elements: the logo with five moons and the caption in the background, "Vignaioli in Mirabella Eclano" (winemakers in Mirabella Eclano); the motto "merum carmen telluris elatum," an illustration of the vineyard with four birds in the sky representing the future, the wine's name and its relative denomination.

Join us for a SPECIAL FRIDAY FLIGHT NIGHT, as we explore five of Quintodecimo's current releases with oenologist, Chiara Moio.

**THE WINES ARE SERVED AS EITHER
ONE-OUNCE OR TWO-OUNCE POURS
& 5-OUNCE GLASSES.**

**1-OZ FLIGHT: \$27 PER PERSON or \$21 FOR WINE CLUB MEMBERS
2-OZ FLIGHT: \$48 PER PERSON or \$36 FOR WINE CLUB MEMBERS**

- 2021 'Via del Campo' Falanghina - \$63.00
- 2021 'Giallo d'Arles' Greco di Tufo - \$63.00
- 2022 'Exultet' Fiano di Avellino - \$63.00
- 2021 'Grande Cuvée Luigi Moio' - \$160.00
- 2022 'Terra d'Eclano' Aglianico Irpinia - \$88.00

**IF QUANTITIES ALLOW, THE FLIGHT WINES
WILL BE ON SALE FOR THE EVENING AT 15% OFF RETAIL
TO THOSE WHO PURCHASE A FLIGHT.**

These wines and many others can be found on our website: www.fpwm.com