

Antiche Vigne meets Gusto, a wine tasting to be noted!!!

I met Gianfranco Pironti, a Calabrian winegrower, during an event in Rome last Thursday. Enchanted by the tasted wines, I approach him and allow him to tell me his story. Antiche Vigne company covers 14 hectares cultivated in the Savuto Valley up to 800 meters above sea level, a wine-growing that can be defined as heroic.

Among the wines tasted during the evening, the **Terra di Ginestre** - Bianco DOP Terre di Cosenza. An selected blend of 80% Pecorello, 10% Greco Bianco, 10% Mantonico cultivated in the vineyard Colle Pietà, at 800 meters above sea level, in the municipality of Carpanzano (Cs). The grapes mature late; harvested in late October they express all the freshness of the altitude and minerality of the land. No less than 7.2 acidity perfectly mitigated by a strong structure. It has an olfactory impact of great value, delicate and floral shades, accompanied by a pleasant mix of aromatic herbs.

Gida - Rosè DOC/P, the second wine proposed. A rosé obtained with the draining technique of 100% Magliocco, (which should not be confused with the Gaglioppo) a grape variety with great oenological potentiality and an important polyphenolic charge that make it perfect for long maturation. The grapes are grown at 500 mt above sea level, in the area that hosts the oldest varieties of vines of the property halfway up the coast, in the municipality of Altilia (Cs). A genuine and characterful wine, which reveals itself to the nose with fruity and floral aromas; sour cherries, red fruits, canine roses, but also aromatic herbs, almost balsamic, pink pepper and laurel are clearly distinguished. A balanced freshness and a closure of bloody orange complements the olfactory taste outfit making it perfect in combination with chickpeas, codfish and baby meatballs (white).

Savuto Classico - Red Wine DOC/P, from black Magliocco grapes and Greco nero, has the sub denomination "Classico", which refers to the historicity of the area and the restriction to the maximum 700 meters high for the vineyards. The wine brings all the expression of the territory with it. It allows itself to be dominated by the ageing of 4/6 months in French first-stage tonneaux, showing a long persistence of notes of roasting and spices. Soft, tannic at the proper point, it maintains a breath-taking freshness; wraps and captivates with its taste it stands out with echoes of coriander, liquorice and a long flavors of ripe cherry under spirit. It exalts and surprises the matching, equally brazen, with octopus pici and pecorino cheese.

Guests of Michele Suriano, the mind and heart of Gusto Osteria (via della Frezza, Rome), who deserves the credit for having rediscovered ancient flavours and traditional Roman dishes. It is necessary to point out that some tastings are not organised by chance. They are the consequence of studies and passion for the food and wine, guaranteeing a result that is transformed in a high social and cultural context.

The Romans' cuisine was all there. The Magliocco and the wines proposed by Antiche Vigne persuade and leave a pleasant memory even to the palate of the most sceptical ones. Successful tasting, pleasant evening, wines and cuisine to be noted.