

**LA SIBILLA  
BACOLI**



**CAMPAGNA**

**CAMPI FLEGREI**

**OVERVIEW** | Just north of Naples, right on the coast of Campania, is the tiny grape-growing area called the Campi Flegrei. The soil is so sandy here that the vines can be planted directly on their original rootstock. The vines are given great care by Luigi di Meo and his family (who have worked these old-vine plantings for five generations), which, along with ungrafted vines, results in exceptionally distinctive wines.

The fact that these vines are ungrafted leads to another very unusual feature: full ripeness at lower alcohol levels. These indigenous grapes, both the white Falanghina and the red Piediroso, are picked in October (very late, especially for a warm climate). This allows their flavors to be fully developed, while maintaining low alcohol levels (about 12%) and excellent fresh acidity. The wines are vinified and aged in temperature-controlled stainless steel, to allow their striking flavors to shine through without being muddled by oak.

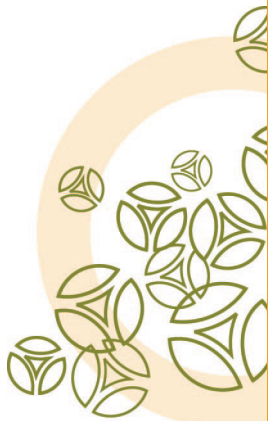
Luigi believes that the Campi Flegrei terroir has a huge influence on the wines, but his genetic testing on the Falanghina shows it to be distinctly different from those used elsewhere in Campania - this is an extraordinarily expressive wine.

“The viticultural tradition of La Sibilla is the story of our family,” says the La Sibilla website, “and can be represented by the roots of a vine that combine with the soil over the years, going ever deeper in search of minerals. We are like those roots, and for at least five generations we have worked this fascinating and mysterious little outcropping of earth called the Campi Flegrei.”

The La Sibilla logo honors the local monument to the goddess Sibyl (Sibilla), which is entirely hollowed out of the tufa bank. According to Virgil's description (Aeneid, VI), it is in this place that the abode of the Sibyl, Apollo's prophetic priestess, must be located. It might however, also be a rare example of funerary architecture inspired by Creto-Mycenean tombs. A 131.50 m. long, 2.40 m. wide and 5 m. high gallery (dromos), trapezoidally shaped and lighted by six side slits, opens into a vaulted chamber, where the Sibyl rendered her oracles.

**WINES | Falanghina Campi Flegrei** - Grown on its own roots and vinified and aged in stainless steel, this is a very distinctive example of how delicious Campanian white wines can be. It delivers a crisp minerally character while also showing appealing aromas and flavors of citrus, flowers, and tarragon. This is an excellent seafood wine, great as a dry aperitif, with olives and salami, and while deciding what to make for dinner.

**Piediroso Campi Flegrei** - This well-balanced wine is ruby red in color tending toward burgundy with aging, with an intensive and characteristic fragrance and a harmonious palate impression. It combines well with shellfish, soup, or first or second course meat dishes. Soft tannins and berryish flavors are kicked up with a spicy note of pepper, cinnamon, and dried cherry...distinctive savor and bright acidity. A versatile food wine able to stretch from salmon to pork to substantial pasta dishes and pizza.



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