



Winery: Andrea Occhipinti

Vignerone: Andrea Occhipinti

Varietal: Aleatico Rosso - 100%

*Aleatico is a native grape that's typically vinified into a dessert wine. However, in this case, Andrea Occhipinti offers a compelling, aromatic, dry version.*

Region: Lazio, Italy

*On the border of Tuscany, Lazio, and Umbria - the area that also happens to be the birthplace of the ancient Etruscan civilization*

Name of Wine: Alea Viva

Soil Type: Volcanic lapilli

*Lapilli is a size classification term for tephra, which is material that falls out of the air during a volcanic eruption or during some meteorite impacts. Lapilli (singular: lapillus) means "little stones" in Latin*

Age of vines: 10-20 years

*The vines are planted at a density of 3400/5000 per hectare and trained at spurred cordon system.*

Vinification: With native yeasts in small cement basins, without chemical additives and small quantity of sulfites during bottling

Maturation: 18 months in steel/cement botti

Notes: a complex and very aromatic red violets & lush raspberries follow with cherries and lovely earthiness while wild herbs dance around the edges of your palate

about Andrea, Aleatico & Grechetto Rosso

Andrea Occhipinti fell in love with the vineyards of Gradoli while he was at the Agrarian University of Tuscia, so much so that they became the subject of his master thesis in 2004.

Soon after graduating, Andrea was able to purchase 4 hectares of vineyards planted in the 1990's. They are set at 450 meters above sea level (1500 feet) on the volcanic slopes of Lake Bolsena, the biggest volcanic lake in Europe. Situated just one hour north of Rome, the lake provides a unique microclimate that together with the particular terroir and Andrea's objective to preserve and promote the local indigenous varietals, Aleatico and Grechetto Rosso, produce wines with the flavor of tradition and the effervescence of innovation.

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Aleatico is most often used to produce dessert wine with the grapes being dried or the wine being fortified. Thought for a long time to be a mutation, recent DNA studies appear to show Muscat Blanc a Petit Grains as a parent. Those same studies also suggested Aleatico to have a close relationships with Lacrima di Morro and Sangiovese. The mystery will be discovered at some point, I'm sure. Whatever the parentage, this is one aromatic, yummy grape.

In Lazio, Aleatico is found around Lake Bolsena, where it has its own *Denominazione di Origine Controllata* region called Aleatico di Gradoli DOC. These DOC regulations specify maximum elevation and have several rules for the sweet wines but little on making dry versions.

Andrea is the first in Italy to experiment with a dry interpretation of the Aleatico grape, and his projects include a white, rose and red DRY version of Aleatico! a MUST try!!

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Grechetto Rosso is an obscure red variety grown in Lazio. And really we should not confuse it with Grechetto Bianco - they don't even appear to be related. Grechetto Rosso is grown in the Etruscan hills which surround Lake Bolsena, about 50 miles (80 km) north of Rome. (Bianco is grown over the hills in Umbria). There are only a few DOC's that allow let alone champion Grechetto Rosso. That may be changing as the tide is turning toward the use of this indigenous varietal. Andrea is leading the charge!