



Country:
Italy

Region:
Campania

Estate owned by:
Milena Pepe

Winemakers:
Milena Pepe

Vineyards:
Integrated farming practices with organic fertilizers.

Home link:
<https://www.tenutapepe.it/new-site/tenuta-la-famiglia/?lang=en>

Production:
Falanghina Irpinia DOC: 750 cases
Fiano di Avellino DOCG: 250 cases
Greco di Tufo DOCG: 300 cases
Aglianico Irpinia DOC: 750 cases

Southern Italy has historic wine traditions that are only now being re-discovered by most wine lovers across the globe. One of the most iconic regions is Campania, where traditions date back to the ancient Greeks, utilizing historic grapes and terroirs that produce dramatic results. These microclimates range from the islands, the bay of Napoli, Mount Vesuvius, and the high volcanic soils of the Apennine mountain range in the Irpinia DOC. In Irpinia, you find the famous DOCGs of Taurasi, Avellino, and Tufo.

Here in the Irpinia region, the presence of the Pepe family can be traced back to the 13th Century. The modern revival and evolution of the Pepe winery begins in 2005 with one woman, Milena Pepe. Milena was born to a Belgium mother and a Campanian father; she inherited her father's passion for Italian traditions and a desire to grow and develop the family vineyards. Having studied enology in France and with the experience of a few vintages in the Rhone valley, she took over her father's estate at the age of 25 and started an exciting new chapter for her family's legacy.

This changing of the guard was not without adversity. As a young woman coming home to southern Italy, she faced many challenges. Her practice of sorting grapes at the winery was met with resistance and considered wasteful. Her uncles and cousins were finally convinced of her methods after trying her finished product compared to the wine they made with the discarded grapes. Each new technique and change she implemented had to be executed perfectly because many locals did not approve of her father giving control over to his young daughter. Milena proved the skeptics wrong, and now with 18 years as winemaker, she is well respected both locally and nationally. When she is not in the winery making wine and managing the estate, she is traveling to promote her region and its rich winemaking history. Her strength and charisma are an inspiration to us and everyone who meets her.

The name of the estate is a nod to Milena's father, Angelo, who was knighted in 1998 by the president of Italy, "Cavaliere della Repubblica per meriti sul Lavoro" or "Knight of the Republic for the merits of work," for his influence throughout Europe promoting the culinary traditions of Italy.

The name, Vicus, in Latin means "village" and it is a fitting name for these unique, small production wines from the Pepe family estate. The story of Vicus showcases a diverse range of local wines that are a genuine expression of Campania's top regions and terroirs. In Sant'Angelo all'Esca, the Pepe family produce the Vicus wines from local grapes: Fiano, Greco, Falanghina, and Aglianico. Aglianico is the most complex and noble red grape south of Rome, but it is the white wines that really steal the spotlight in Campania.

These white grapes, grown on volcanic slopes at high elevations, yield wines with lush flavors and rich texture. With DOCG level wines from both Fiano di Avellino and Greco di Tufo, the Irpinia region boasts three of the south's most important DOCGs. Most of the Pepe estate vineyards can be found in, and around, these celebrated areas even for the entry level wines classified simply as Irpinia DOC. With estate-grown fruit, the family practices integrated farming techniques that minimize the human impact on the soil and helps to cultivate a healthy, more diverse ecosystem.

