

“Life is too short to drink bad wine”...
drink Bacco's!

The Bacco Wine Times

Who is Bacco?
Bacco Selections is based in Pinehurst NC. We are direct importers and independent distributors of fine Italian wines in the Carolinas. Bacco, nevertheless is also the Roman God of wine.

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Alois: a story of silk and wine

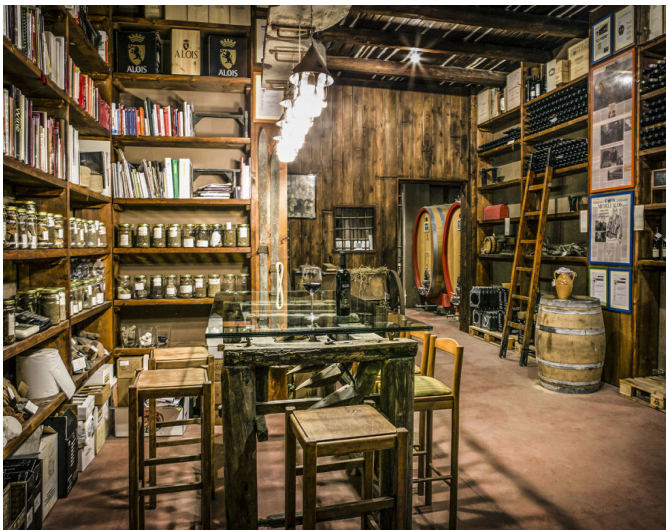
Sometimes when you travel around the world you may end up very close to home when you least expect it. For instance, the mythical Silk Way identified by geographer Von Rikhtfongenn, sharing the same old memories and stories of civilizations and customs was also, in some cases, the Wine Way.



To verify how naturally wine and silk meet, it is sufficient to arrive in San Leucio. There, as in the rest of the world, the name Alois is synonymous with quality in the production and creation of silk cloths that are present in the most famous rooms of the world: from the Italian Parliament to the White House, to the Louvre Museum.

Born in 1885 in the time of Ferdinand IV of the Bourbon family, the Alois factory built a constant success under the head of the household, until 1992 when Michele Alois planted 9 autochthonous grape varieties and created a double activity for the al-

ready established family dynasty. At the foothills of the Caiatini Mountains in the province of Caserta, in a plateau comprised of nine beautiful hectares, Michele Alois made his dream come true: the vineyard, the cellar and a rural home with Bourbon origins dates from the early eighteen hundreds.



Alto Casertano and Pallagrello Bianco

You will have probably heard about Caserta – one of Campania region’s 5 provinces - and its stunning Reggia, the Royal Palace that Charles III, King of Naples and Sicily belonging to the Bourbon family, had built in the XVIII century as his residence instead of Naples. Not very well known is that, during Roman times, the area used to be the hearth of the ancient Campania Felix, a fertile and prosperous land. And that still nowadays, the northern area of the Caserta province, at short distance from the beautiful Reggia a is a wonderful, peaceful and uncontaminated land made of pristine woods, picturesque hamlets and blooming fields where many excellent products grow.



This is the Alto Casertano (Upper Caserta region), a mountain area including 48 municipalities at the northern border of Campania. Surrounded by the peaks of the Matese, Monte Maggiore and Monte Santa Croce mountains (the latter ones belonging to the Trebulanum mountain chains) and crossed by the Volturno river, the Alto Casertano is a charming rural area where people are welcoming and hearty and food is – simply – fantastic. From the ancient Romans to Charles III and his son Ferdinand, everyone

was well aware of the area’s most precious treasure: its fertile soil. The area was once called Campania Felix and then Terra di Lavoro (Terra Laboris, land of work) and it has been appreciated for a long time especially for the grapes that used to grow here, giving treasured wines such as the ancient Falernum.

Today, the tradition revives thanks to passionate winemakers and researchers who searched for, and bedded out again, forgotten grapes like the “Pallagrello Bianco” (the name derives from “u pallarell,” Casertan dialect for “small ball,” a reference to the grape’s tiny, round shape).

In the 18th Century, when the royal House of Bourbon ruled Naples and Sicily, Pallagrello Bianco became a favorite of King Ferdinand IV. He set aside a place for the grape in his famous Vigna del Ventaglio, or Fan (-shaped) Vineyard, which was reserved only for his favorite vines. Back then, the grape was revered for its ability to make “vini buoni e serbevoli” (high-quality and long-lasting wines) – a characteristic that is valued once again by modern-day producers.

“Pallagrello Bianco” is a much-loved, yet almost extinct, green-skinned grape variety thought to have originated in Campania, Italy, or possibly ancient Greece. Like its black-skinned sibling, “Pallagrello Nero”, it was thought to have been wiped out due to phylloxera and powdery mildew. During the following “forgotten era”, Pallagrello Bianco was mistaken for Coda di Volpe. However, its true identity was rediscovered in the 1990s.

“Pizza Margherita” Recipe

According to popular tradition, in 1889, 28 years after the unification of Italy, during a visit to Naples of Queen Margherita of Savoy, wife of King Umberto I, chef Raffaele Esposito of Pizzeria Brandi and his wife created a pizza resembling the colors of the Italian flag: red (tomato), white (mozzarella) and green (basil). They named it after the Queen - Pizza Margherita.

Ingredients (8 servings)

Dough

- bread flour, 1 1/2 lb
- water, 1 lb
- dry yeast, 1 packet
- kosher salt, 2 1/2 tsp
- honey, 2 tsp

Toppings

- San Marzano tomato sauce
- Fiordilatte mozzarella
- Fresh basil leaves
- E.V.O.O.



Preparation

Dissolve yeast in warm water together with honey. Dissolve salt apart in the rest of warm water. Add the yeast solution to the flour while mixing it. Add slowly the rest of water with salt to the mix, knead for about 5-10 minutes until the dough gets elastic. Divide in 8 portions and let it rest in a humid and warm place for a minimum of 6 hours. Spread the pizza disks and add toppings. Put in a pizza oven at 920°F for 1-2 mins or in an electric oven at max temperature for 5-10mins until the rim get lightly brown.

Serve it warm and pair with Alois “Pallagrello Bianco Caiati”.

