

What makes wine from Pompeii and the surrounding Campanian region of southern Italy unique? **Volcanoes.** The Romans knew that rich volcanic soil would yield the best crops and make the best wine. If you want to sip like a Roman, try wines produced with these four grapes whose histories reach back to ancient times. Look for them at wine shops, specialty grocery markets, and online retailers.

Falanghina

Sources point to Falanghina as one of the grape varietals behind Falernum, an exceptional Roman wine famous in antiquity. Today it is still a signature white wine of Campania, where grapes grow in volcanic soils near Mt. Vesuvius and back in the warm Mediterranean climate. Look for producers from the Sannio region of central Campania with the appellation Sannio Falanghina D.O.C.

🖗 Biancolella

Biancolella is varietal grown along the Amalfi coast and often used in white blends. Origins of the grape go back to about 700 BC when the Greeks settled on the island of Ischia in the Bay of Naples with vines in hand. Grapes are still grown there today. Look for producers from the Amalfi Coast region with the appellation *Costa D'Amalfi Furore Bianco D.O.C.*



A fresco with scenes of tavern life found in a bar in Pompeii. Image courtesy of the Archaeological Museum of Naples, Italy

Aglianico

The history of Aglianco goes back to the Phoenicians and Greeks. Prized by the Romans, Aglianico is still considered among the best Italian varietals, producing a savory, full-bodied, complex wine that gets better with age. Grapes love the tufa-rich, volcanic soil and dry climates. Look for producers from the Falerno del Massico region located in the hilly coastal area north of Naples, with the appellation *Falerno del Massico D.O.C*.

Piedirosso

Piedirosso – "red feet" in Italian – grapes can be traced to the 5th century BC and are found throughout the Campanian region. The varietal is commonly used in red wine blends; among the most popular is Lacryma Christi del Vesuvio, made with grapes grown on the slopes of Mt Vesuvius. Look for producers around the Mt. Vesuvian region with the appellation *Lacryma Christi del Vesuvio D.O.C.*