

#WINECHAT

FABIO MECCA IS A YOUNG AND PROMISING OENOLOGIST FROM BASILICATA, ONE OF THE MOST ANCIENT REGION OF ITALY, WHICH HAS ALWAYS PLAYED A KEY ROLE IN ITALIAN CUISINE AND WINEMAKING. I MET HIM A FEW WEEKS AGO AND WE HAD A REALLY INTERESTING CHAT.

A.P : HELLO FABIO, NICE TO HAVE YOU HERE. CAN YOU TELL US SOMETHING ABOUT YOURSELF AND THE WINE ESTATES WITH WHOM YOU WORK?

FM : HELLO ANDREA, IT'S A GREAT PLEASURE, THANKS. I MOSTLY WORK WITH SMALL TO MEDIUM ESTATES FROM LAZIO TO SICILY. OUR PURPOSE IS ALWAYS TO PRODUCE WINES THAT FULLY EXPRESS THE VINEYARD AND THE REGION, NOT TO MENTION A COMPANY FOOTPRINT THAT IS RECOGNIZABLE AND ASCRIBABLE TO A SPECIFIC STYLE.

A.P : YOU'RE YOUNG AND YOU DECIDED TO DEDICATE YOURSELF TO YOUR NATIVE LAND. WHY?

FM : IF I COULD SUM UP MY JOB IN A SORT OF *MOTTO*, I'D SAY THAT "IN MY LIFE I COULD NOT BE ANYTHING BUT A WINEMAKER". BEING IN TOUCH WITH THE GRAPE, THE VINEYARD AND THE CELLAR IS SOMETHING REALLY EXCITING AND ESSENTIAL, IT'S PART OF ME AND I CAN'T LIVE WITHOUT IT. I STARTED WORKING WHEN I WAS 24, WITH PASSION AND WILLINGNESS TO LEARN, MAKING MANY SACRIFICES AND FULLY CONSECRATING TO THE WINERIES. NOW I'M 32, A LOT MORE EXPERIENCED, BUT WITH THE SAME ENTHUSIASM AND THE SAME RESOLUTION AS ALWAYS. PERHAPS EVEN MORE. I DECIDED TO START WORKING IN BASILICATA BECAUSE THAT'S MY LAND OF EMOTION. I PREFERRED TO CHOOSE A WAY A BIT MORE DIFFICULT: I HAD THE POSSIBILITY TO STAY AT ISOLE & OLENA IN TUSCANY, BUT MY LAND HAS GIVEN ME SO MUCH THAT I WANT TO GIVE BACK SOMETHING FOR REAL.

A.P : HOW IMPORTANT ARE THE TERROIR AND NATIVE GRAPE VARIETIES IN YOUR PRODUCTIONS?

FM : THE VINE IS ABSOLUTELY THE NERVE CENTER AND THE STARTING POINT OF THE WHOLE PROCESS. I TRY TO KEEP THE POSSIBLE IMPERFECTIONS DOWN AND ENHANCE THE VALUES, WHICH SHOULD BE AN ESSENTIAL TRACE OF THE TERRITORY IN WHICH ONE IS WORKING. I TRY TO MAKE MERLOT AND CABERNET TERRITORIAL, I THINK THAT'S THE ONLY WAY TO CREATE AN IDENTITY.

A.P : WHAT WERE THE MOST SIGNIFICANT EXPERIENCES OF YOUR CAREER? HAVE YOU HAD THE CHANCE TO WORK OUTSIDE ITALY?

FM : NO, UNTIL NOW I'VE NEVER HAD THE OPPORTUNITY TO WORK ABROAD. HONESTLY I BELIEVE IT'S NECESSARY TO CONSOLIDATE ONE'S OWN ORIGINS AND THEN ENHANCE ONE'S KNOWLEDGE IN OTHER REGIONS. I REMEMBER TWO EXPERIENCES, OR RATHER TWO PEOPLE WHO WERE INSTRUMENTAL IN MY PATH: PAOLO DE MARCHI, OWNER OF ISLANDS & OLENA, BY WHICH I UNDERSTOOD THE MEANING OF THE TERROIR AND THE IMPORTANCE OF HIS ALMOST OBSSIVE SEARCH OF ITS EXPRESSION, AND ROBERTO CIPRESSO, WITH WHOM I HAVE WORKED FOR THREE YEARS WITH SELF-ABNEGATION AND COMMITMENT.

A.P : WHAT, NOWADAYS, IS THE ROLE OF THE OENOLOGIST WITHIN A WINERY?

FM : TODAY AS NEVER BEFORE, THE OENOLOGIST IS AN INTEGRAL PART OF THE WINERY. I ALWAYS TRY TO SHARE EACH CHOICE AND EACH IDEA, NOT ONLY CLOSELY LINKED TO THE WINE PRODUCTION ASPECT, BUT TO THE WHOLE PROCESS OF WORKING IN THE CELLAR. I TRY TO BE A CONSULTANT WHO PROVIDES OPINIONS AND THOUGHTS.

A.P : THANK YOU SO MUCH FOR YOUR TIME, FABIO, AND *IN BOCCA AL LUPO!*

FM : *CREPI!*



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