

sciunnà

BY
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I have been a wine maker for 15 years now and in the wine business since I can remember.

Wine is part of my life, and it has always been on the table of my family and our friends, it is attached deeply to our culture and it is like that for most of us Italians!

Growing up and starting to make my own way through this business I found myself stuck with the same big goal of many other wine producers all around Italy: making the best wine I could in terms of longevity and with the arrogance of the youth.



I have to admit that this approach is still a big part of my work and of my winemaking process: you never stop learning, and you never stop trying to improve yourself in this direction, step by step.

Comparing your work with the most important wines of Italy, learning from them, is what keeps you motivated, and the biggest achievement is to try and finally close the gap between you and them.

Then I started to remember our table in the kitchen, at lunch time, when my father was drinking a simple glass of red wine, without the need of a fancy occasion and without the pressure of: “is it the right bottle? Is it the right time? Am I in the right mood?”



All these questions eventually started to create a wall between us and the simple gesture of drinking and enjoying a glass of wine with our food, at our table with our family and friends.

That's why I needed to go back to our roots, to reconnect part of my work to our culture, I wanted to create and present a simple wine, with simple as a great description of a wine that can be enjoyed for what it is.

A drink at your table without great pretensions, like us Italians have always done since the ancient past, for thousands of years.

Sciummà, my Italian table wine from Aglianico del Vulture grapes!

Lorenzo Piccin

