

Decanter

Di Meo, Vino da Tavola, Campania, Italy
1993

Decanter[®]
RECOMMENDS
98
POINTS

Tasted by: Raffaele Mosca
(at Ristorante Baccano, Rome, 23 Mar 2026)
Drinking Window: 2026 - 2031

Tasted blind, it would be impossible to identify this 1993 as almost 33 years old. Rather than showing classic tertiary evolution, it offers lusciously sweet aromas of chocolate-covered banana, crème brûlée and cinnamon. With oxygenation it also takes on briny nuances, exotic florals and an umami note recalling Parmigiano Reggiano. By no means a blockbuster, the palate is slimmer and more savoury than the nose initially suggests; a light touch of volatile acidity adds grip, while savory minerals, petrol and dried fruits echo on the back of a dazzlingly vibrant, even slender finish. Although Di Meo maintains it's a meditation wine best enjoyed on its own, it made a perfect match with an amberjack sashimi, proving itself to be far more than just a curiosity.

