

ARCHIVE

Walpole winery a generational endeavor

Ariane Komyati Wicked Local Staff

Jan. 21, 2020, 1:26 p.m. ET

WALPOLE - Less than a mile from Gillette Stadium, a family-owned winery and tasting room officially opened earlier this month.

Debevino Winery, at 2255 Providence Highway, features a wine production facility, tasting room and private event space. The winery offers a variety of reds, whites and rose - which can be purchased as a tasting, in a glass, bottle or case. This includes Malbec, Sangiovese, Zinfandel, Cabernet Sauvignon, Petite Sirah, Sauvignon Blanc, Chardonnay, Riesling, Pinot Grigio and a semi-sweet rosé.

The winery includes a tasting room featuring a bar with seating for 10 people, a wrap-around drink rail and a wide-screen HDTV. It also has a rear space with freestanding tables, a wide-screen HDTV, aesthetically pleasing strung bistro lights, floor-to-ceiling windows that peer into the production facility, and modern wine-making equipment alongside several pieces of the Debevino families' 100-year-old equipment. In the spring, an outdoor patio with seating will be available for guests to enjoy.

Debevino Winery allows guests to enjoy a drink while they learn about the wine-making process. Those of legal age can sample four tastings during an informational tour for \$12. The winery plans to remain true to the "old-school" core values of wine making.

"While our grapes are sourced from the esteemed Suisun Valley in Napa, California, the wine is entirely fermented and produced onsite. The Debevino process strictly limits the use of sulfites and prohibits the use of additives, providing a distinctive difference from commercial wines, which often contain high levels of sulfites and are produced with chemicals to add color, alter flavor, limit alcohol content and correct flaws," explained Debevino family member and publicist Maria DeNapoli.

Debevino Winery is a very family-oriented business - the name "Debevino" is a combination of the owners' and winemakers' names (Al DeNapoli; John, Rich and Paul Bevilacqua; and Dom Arpin). This winery is lifelong dream passed down three generations for these three families.

The families brought the craft of natural wine making from Naples, Italy to the Boston neighborhood of Roslindale (their rose is named “Rozzi Rose” in honor of their hometown) to the Walpole community.

“As the sons and grandsons of Italian immigrants, our three families began making wine in the early 1900s in rural southern Italy. Many decades, two generations and one trans-Atlantic move to Massachusetts later, the three brothers, along with their cousins, adopted their fathers’, grandfathers, and great grandfathers’ old-country tradition of low-intervention wine making – producing wine in their cellars for the enjoyment of family and friends,” DeNapoli explained. “Our family making wine has been a generational thing.”

The Debevino Winery is the first time the three families are making their passion for wine crafting available to the public.

“They grew up watching their dad making wine, and picked it up as they got older. They’ve been producing it for personal consumption and family and friends. This is the first time they’re making it on a commercial level - for public consumption, which has been a new process for them,” DeNapoli explained.

While the owners grew up in the Boston neighborhood of Roslindale, the three Debevino families are very active in the Walpole community. Two of the winery founders, Al DeNapoli and Rich Bevilacqua, raised their families in Walpole.

“The two other owners raised their families in Norwood, Westwood, and Foxborough. We’re all very close knit,” stated DeNapoli.

DeNapoli explained that the whole process of starting the Debevino business was a true family affair - the space was designed by Albert DeNapoli’s son, John DeNapoli, who is a Washington D.C. restaurant architect and designer. The brand identity was crafted by Rich Bevilacqua's daughter, Lauren Bevilacqua Cantú, a graphic and digital product designer. She created design elements for the company's label and crafted the website and social media pages.

Because the winery is less than a mile from Gillette Stadium, DeNapoli hopes it will attract Patriots fans for a unique viewing experience.

“They liked the location because of the proximity to Gillette. It’s a chance for people to come see the game here, in a different type of atmosphere - instead of a regular sports bar,” DeNapoli remarked.