

# CAMPANIA BIANCO LICORI

Indicazione Geografica Tipica



**Grape variety:** Selection of white grapes

**Grape origin:** From the hilly area of central Irpinia, soil of volcanic origin, with clay-limestone stratifications.

**Training system:** bilateral Guyot

**Yield per hectare:** 10000 kg

**Harvest period:** Second half of September

**Fermentation:** Concrete vats

**Ageing:** 4 months in concrete followed by bottle ageing.

**Serving temperature:** 10°-12°C

**Food pairings:** A fresh, fragrant white, ideal as an aperitif or throughout the meal with delicate flavoured dishes.

# CODA DI VOLPE ZEMBALO

Denominazione di Origine Controllata



**Vintage:** 2024

**Grape variety:** Coda di Volpe 100%

**Grape origin:** From the hilly area of central Irpinia, soil of volcanic origin, with clay-limestone stratifications.

**Training system:** Bilateral Guyot

**Yield per hectare:** 10000 kg

**Harvest period:** October

**Fermentation:** In steel vats

**Ageing:** 4 months in stainless steel followed by bottle ageing before release.

**Serving temperature:** 10°-12°C

**Food pairings:** An excellent aperitif, especially enjoyable with subtle flavoured first and second courses.

# BENEVENTO FALANGHINA AMINTA

Indicazione Geografica Tipica



**Grape variety:** Falanghina 100%

**Grape origin:** Benevento hills.

**Training system:** Bilateral Guyot

**Yield per hectare:** 10000 kg

**Harvest period:** Second half of September

**Fermentation:** Concrete vats

**Ageing:** 4 months in concrete followed by bottle ageing before release.

**Serving temperature:** 10°-12°C

**Food pairings:** Ideal as an aperitif, and served with fish or white meat.

# FIANO DI AVELLINO LIBER

Denominazione di Origine Controllata e Garantita



**Vintage:** 2024

**Grape variety:** Fiano 100%

**Grape origin:** From the hilly area of central Irpinia of volcanic origin, with clay-limestone stratifications.

**Training system:** Bilateral Guyot

**Yield per hectare:** 9000 kg

**Harvest period:** First half of October

**Fermentation:** Concrete vats

**Ageing:** 4 months in concrete vats followed by bottle ageing for a few months before release.

**Serving temperature:** 10°-12°C

**Food pairings:** A fresh, fragrant wine, out of the ordinary and suitable to serve throughout a summer meal or in combination with appetisers and light first courses at any time of the year.

# GRECO DI TUFO SACRARUM

Denominazione di Origine Controllata e Garantita



**Vintage:** 2024

**Grape variety:** Greco 100%

**Grape origin:** From vineyards in the municipal territories registered in the DOC zone.

**Training system:** Guyot

**Yield per hectare:** 9000 kg

**Harvest period:** Second half of October

**Fermentation:** Concrete vats

**Ageing:** 4 months in concrete vats followed by bottle ageing for a few months before release.

**Serving temperature:** 8°-10°C

**Food pairings:** Perfect in combination with all seafood dishes, it also goes well with earthy dishes based on mushrooms and truffles, or with soups. In summer, well chilled, it can be a perfect accompaniment to any light and fresh dish typical of this season.

# CAMPANIA ROSSO MUSICO

Indicazione Geografica Tipica



**Grape variety:** Aglianico 100%

**Grape origin:** From the hilly area of central Irpinia, soil of volcanic origin, with clay-limestone stratifications.

**Training system:** Spurred cordon

**Yield per hectare:** 10000 kg

**Harvest period:** Second half of October

**Fermentation:** In stainless steel vats

**Ageing:** A few months in concrete vats followed by bottle ageing before release.

**Serving temperature:** 16°-18°C

**Food pairings:** A stylish, well-balanced and medium-bodied wine, an ideal accompaniment for a wide variety of dishes.

# CAMPANIA AGLIANICO MUSICO

Indicazione Geografica Tipica



**Vintage:** 2021

**Grape variety:** Aglianico 100%

**Grape origin:** From the hilly area of central Irpinia, soil of volcanic origin, with clay-limestone stratifications.

**Training system:** Spurred cordon

**Yield per hectare:** 9000 kg

**Harvest period:** Late October, early November

**Fermentation:** In stainless steel vats

**Ageing:** A few months in concrete followed by bottle ageing.

**Serving temperature:** 16°-18°C

**Food pairings:** A very stylish, well-balanced and full-bodied wine, ideal with flavoursome first and second courses or mature cheeses.

# IRPINIA AGLIANICO DOC TENEBRAE

Denominazione di Origine Controllata



**Vintage:** 2019

**Grape variety:** Selection of white grapes.

**Grape origin:** From the hilly area of central Irpinia, soil of volcanic origin, with clay-limestone stratifications.

**Training system:** Spurred cordon

**Yield per hectare:** 9000 kg

**Harvest period:** Late October, early November

**Fermentation:** In stainless steel vats

**Ageing:** Partly in stainless steel and partly in 80 hl casks followed by concrete vats before bottling.

**Serving temperature:** 16°-18°C

**Food pairings:** Ideal with flavoursome first courses, red meats and mature cheeses.



# TAURASI LEGENDA

Denominazione di Origine Controllata e Garantita



**Vintage:** 2018

**Grape variety:** Aglianico 100%

**Grape origin:** From the hilly area of central Irpinia of volcanic origin, with clay-limestone stratifications.

**Training system:** Spurred cordon

**Planting density:** 4000 plants per hectare

**Yield per hectare:** 8000 kg

**Harvest period:** Late October, early November

**Fermentation:** In stainless steel vats

**Ageing:** In barriques and 80 hl barrels for about 18 months followed by stainless steel vats before bottling.

**Sensory features:** Intense and brilliant ruby red colour. Generous aromas of red fruits such as plum and cherry.

**Serving temperature:** 16°-18°C

**Food pairings:** Ideal with flavoursome first courses and red meat dishes as well as mature cheeses.