

IRPINIA CODA DI VOLPE

Denominazione di Origine Controllata



Vintage: 2024

Wine: Coda di Volpe is the variety most historically linked to Campania, and produces a wine with unique and unmistakable links to the region.

Grape variety: Coda di Volpe 100%

Grape origin: From a certified organic vineyard in Contrada Pezza Mastrillo, municipality of Fontanarosa.

Training system: Bilateral Guyot

Planting density: 4000 plants per hectare

Yield per hectare: 7000 kg

Harvest period: October

Harvesting method: Manual in crates

Vinification and ageing: Fermentation in steel tanks at a controlled temperature of approximately 13°C. Subsequent ageing on fine lees for 4 months until bottling. Followed by bottle ageing for a minimum of 2 months.

Sensory features: Straw-yellow in colour with golden highlights, a fruity aroma with hints of apple and pear, reminiscent of yellow flowers such as broom.

Serving temperature: 10°-12°C

Food pairings: Excellent as an aperitif, particularly well-suited to delicate fish-based first and second courses.

IRPINIA FALANGHINA

Denominazione di Origine Controllata



Vintage: 2024

Wine: Perhaps the most recently acquired grape variety for our area, Falanghina is known for its fresh, delicate aromas.

Grape variety: Falanghina 100%

Grape origin: From certified organic vineyards in Contrada Fosso Cavallo, municipality of Fontanarosa.

Training system: Bilateral Guyot

Planting density: 4000 plants per hectare

Yield per hectare: 7000 kg

Harvest period: October

Harvesting method: Manual in crates

Vinification and ageing: Fermentation in steel tanks at a controlled temperature of approximately 13°C. Subsequent ageing on fine lees for 4 months until bottling. Followed by ageing in bottles for a minimum of two months before release.

Sensory features: Straw-yellow in colour with greenish highlights. Fruity aroma with notes of citrus fruits and white flowers.

Serving temperature: 10°-12°C

Food pairings: Perfect as an aperitif, it goes well with fish dishes or white meats.

FIANO DI AVELLINO

Denominazione di Origine Controllata e Garantita



Vintage: 2024

Wine: From 100-year-old mother plants, it safeguards nature's secrets, a symbol of biodiversity to describe a grape variety that has marked the history of this land.

Grape variety: Fiano 100%

Grape origin: From vineyards in the municipality of Lapio, Via Ferrume.

Training system: Bilateral Guyot

Planting density: 4000 plants per hectare

Yield per hectare: 6000 kg

Harvest period: October

Harvesting method: Manual in crates

Vinification and ageing: The must obtained from soft pressing the grapes ferments in steel tanks at a controlled temperature of approximately 13° C. It then matures on fine lees for 4 months until bottling. It remains in the bottle for at least 2 months before release.

Sensory features: Pale straw-yellow in colour with hints of tropical fruit, hazelnuts, almonds and toasted walnuts.

Serving temperature: 10°-12°C

Food pairings: Our Fiano is intended to be 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

Denominazione di Origine Controllata e Garantita



Vintage: 2024

Wine: One of the oldest appellations in Campania, it has maintained its aura as an important white wine over time, also due to the very limited number of bottles produced under this DOCG.

Grape variety: Greco 100%

Grape origin: Vineyards in the municipal area of Tufo.

Training system: Guyot

Planting density: 4000 plants per hectare

Yield per hectare: 8000 kg

Harvest period: October

Harvesting method: Manual in crates

Vinification and ageing: The must obtained from soft pressing the grapes ferments in steel tanks at a controlled temperature of approximately 13° C. It then matures on fine lees for 4 months until bottling. It remains in the bottle for at least 2 months before release.

Sensory features: Straw-yellow in colour, with evocative peach, quince and broom flower aromas. The flavour is full and intense, balanced and persistent.

Serving temperature: 10°-12°C

Food pairings: The perfect accompaniment to seafood dishes, it also goes well with dishes based on mushrooms and truffles, or with soups. In summer, chilled, it is ideally served with any light and fresh seasonal dish.

DESMÒS FIANO DI AVELLINO

Denominazione di Origine Controllata e Garantita



Vintage: 2022

Wine: Desmòs in Greek means “bond”. It comes from two hectares of vineyards, originating from a 200-year-old mother plant. In this bottle, our history becomes the future.

Grape variety: Fiano 100%

Grape origin: From vineyards in the municipality of Lapìo, Via Ferrume.

Training system: Bilateral Guyot

Planting density: 4000 plants per hectare

Yield per hectare: 6000 kg

Harvest period: October

Harvesting method: Manual in crates

Vinification and ageing: Fermentation without skins, in temperature-controlled stainless steel vats at 13° C for 10 days, followed by ageing in French oak barriques used for the second and third time, for about 6 months, then in bottles for at least 5-6 months before release.

Sensory features: Bright yellow in colour with light greenish tones, a floral and fruity bouquet with notes of toasted almond and vanilla nuances. Tangy, fresh and mineral on the palate.

Serving temperature: 12°-14°C

Food pairings: A beautifully vibrant white, ideal with fish and white meat dishes that are not too strongly flavoured.

IRPINIA ROSATO

Denominazione di Origine Controllata



Vintage: 2023

Wine: The proof that, despite being a variety known for producing mouthfilling wines, Aglianico can also yield fresh and fragrant wines with good structure.

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

Planting density: 4500 plants per hectare

Yield per hectare: 6000 kg

Harvest period: October

Harvesting method: Manual in crates

Vinification and ageing: Fermentation without skins, soft pressing. Fermentation in steel vats at a controlled temperature (16°-18°C) followed by maturation for 4 months in steel vats until bottling. This is followed by bottle ageing for at least 2 months before release.

Sensory features: Pale pink colour, subtle aroma of red berries, fresh tangy flavour.

Serving temperature: 10°-12°C

Food pairings: Perfect as an aperitif all year round, and as an accompaniment to white meats or grilled fish.

IRPINIA AGLIANICO

Denominazione di Origine Controllata



Vintage: 2018

Wine: Foregrounding the characteristic features of the aglianico grape, seeking balance and elegance rather than power.

Grape variety: Aglianico 100%

Grape origin: From a certified organic vineyard in Località Piana delle mele, municipality of Fontanarosa.

Training system: Spurred cordon

Planting density: 4000 plants per hectare

Yield per hectare: 8000 kg

Harvest period: Late October, early November

Harvesting method: Manual in crates

Vinification and ageing: Classic red wine fermentation and maceration on the skins for about 15 days at a controlled temperature (20°C - 22°C). Maturation in French oak barriques and 80 hl barrels for a period of 12 months, followed by steel vats and subsequent ageing in the bottles.

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.



TAURASI

Denominazione di Origine Controllata e Garantita

Vintage: 2018

Wine: A red suited to long ageing made from the best-known and most widespread native variety in southern Italy: Aglianico.

Grape variety: Aglianico 100%

Grape origin: From a certified organic vineyard in Località Piana delle mele, municipality of Fontanarosa.

Training system: Spurred cordon

Planting density: 4000 plants per hectare

Yield per hectare: 8000 kg

Harvest period: Late October, early November

Harvesting method: Manual in crates

Vinification and ageing: Classic red wine fermentation and maceration on the skins for about 20-25 days at a controlled temperature (20°C - 22°C). Maturation in French oak barriques and 80 hl barrels for a period of 12 months. A period in steel vats and subsequent ageing in the bottles.

Sensory features: Intense and brilliant ruby red colour, with garnet hues. A powerful nose, with generous red fruits followed by hints of more intense spices such as cloves, and coffee notes.

Serving temperature: 16°-18°C

Food pairings: Ideal with flavoursome red meats, all types of game, and very mature cheeses.

TAURASI RISERVA 2014

Denominazione di Origine Controllata e Garantita



Vintage: 2014

Wine: A red suited to long ageing made from the best-known and most widespread native variety in southern Italy: Aglianico.

Grape variety: Aglianico 100%

Grape origin: The Aglianico grapes for Taurasi Riserva are the best of each vintage and produce a mouthfilling wine that continues to mature in the bottles for several years, improving in finesse and elegance.

Training system: Spurred cordon

Planting density: 4000 plants per hectare

Yield per hectare: 8000 kg

Harvest period: Late October, early November

Harvesting method: Manual in crates

Vinification and ageing: Classic red wine fermentation and maceration on the skins for about 20-25 days at a controlled temperature (20°C - 22°C). Maturation in French oak barriques and 80 hl barrels for a period of 18-24 months. A period in steel vats and subsequent ageing in the bottles for several years.

Sensory features: Intense and brilliant ruby red colour. The nose expresses delicate aromas of cherry, plum, and hints of mint and eucalyptus followed by spicy hints of cloves, coffee and liquorice.

Serving temperature: 16°-18°C

Food pairings: Ideal with meat sauces, game, roasted red meat, hard mature cheeses.