

# TUTTO



## CANTINA GIARDINO

Irpinia, Campania

Antonio and Daniela De Gruttola seek out old vineyards in Irpinia, high in the hills of Campania. They champion and preserve the region's native varietals, old vines and an age old way of tending them.

The vines are set at altitude and are planted over the region's vibrant volcanic soils. Vineyard work is done by hand, organically and a combination of great farming and low yields results in healthy, characterful fruit. In the cantina, Antonio takes a no-nonsense approach with the intention of letting this terroir express itself in full. The grapes ferment naturally without temperature control and fermentation can continue for months.

Wines are raised in a combination of terracotta amphorae and large casks made from local woods and bottled unfiltered, with no additions at all. The resulting wines are singular, vivid expressions of grape and place.

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## CHIANZANO

*2019*

A blend of mostly Coda di Volpe from young vines and a touch of Greco from eighty year old vines, both planted some four hundred and fifty metres above sea level in Montemarano. This spent five days on skins and ten months in a mix of old chestnut casks and vats. This is lighter and brighter than previous vintages, with delicate notes of citrus and smoke, fine tannins and a pleasant bitterness offering plenty of complexity.