

TUTTO



CANTINA GIARDINO

Irpinia, Campania

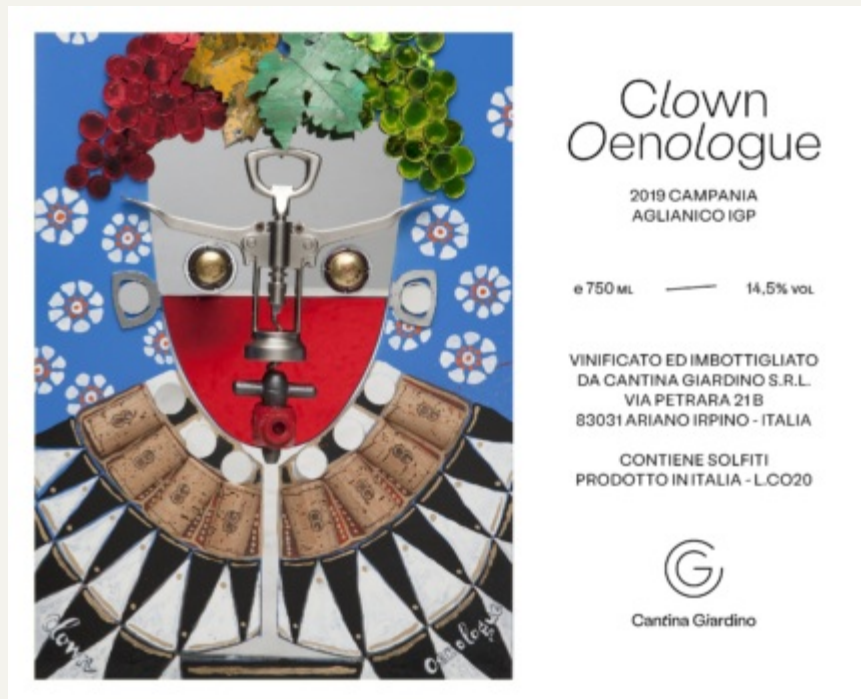
Antonio and Daniela De Gruttola seek out old vineyards in Irpinia, high in the hills of Campania. They champion and preserve the region's native varietals, old vines and an age old way of tending them.

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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CLOWN OENOLOGUE

2019

This remarkable expression of Aglianico comes from a selection of their best fruit. The wine is fermented on the skins as alternate layers of whole bunches and destemmed grapes for two months in tini, before eight months of ageing in earthenware amphorae. The result is an Aglianico of uncommon perfume, delicacy and finesse that even in the context of this producer, stands out as thrillingly unique.