

TUTTO

CANTINA GIARDINO

Irpinia, Campania



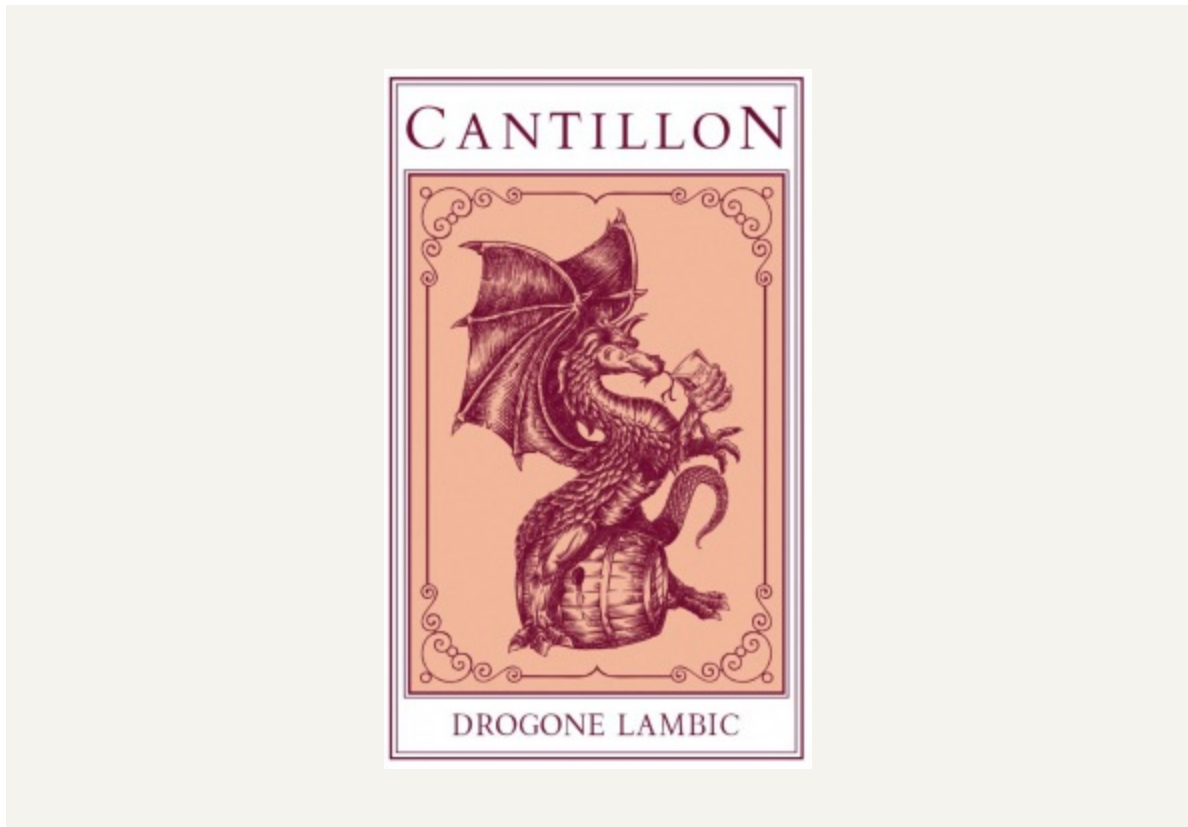
Antonio and Daniela De Gruttola seek out old vineyards in Irpinia, high in the hills of Campania. They champion and preserve the region's native varietals, old vines and an age old way of tending them.

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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CANTILLON DROGONE LAMBIC

NV

This is the fourth release of their Drogone Lambic that we have received and is undoubtedly the best yet. A three year old lambic is infused with three hundred grams per litre of Aglianico grapes, before a young lambic is added to cause a second fermentation in the bottle, producing a beer unlike any we have tried. This year's effort is a gorgeous, pale shade of sunset and offers a cascade of sour, bitter and earthy notes, bringing rare refreshment and no shortage of complexity and intrigue.