

# 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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## DROGONE

*2018*

From a seventy five year old vineyard in Montemarano, this spent two months on skins, followed by two and a half years in chestnut barrels. Striking a perfect balance between maturity and the vigour of youth, it is a wine of great savoury complexity and beautiful structure, with firm tannins and a long, lingering acidity, which suggest it has a long life ahead.