

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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FRA

2019

Falanghina from a parcel of thirty year old vines planted some 400 metres above sea level in Benevento. The grapes were fermented on skins for four days and aged for a year in large chestnut casks. The soils, rich in deposits from the volcano of Mount Taburno, have rendered a fine-grained, intensely mineral wine with firm tannins and a long, salty finish.