

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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GAIA

2021

Fiano from a ninety year old vineyard planted some five hundred metres above sea level. It was fermented on skins for four days, before a year of rest in both chestnut and mulberry casks. This wows with complex aromatics of white flowers, chalk and minerals, whilst the finest of tannins lead to a long, salty finish. As good as it gets.