

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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2019

This one off comes after a portion of their old Coda di Volpe vineyard in Montemarano ended up at just 10% of alcohol after harvest was interrupted with weeks of rain. The delicate grapes were macerated gently for just two days before being pressed off for a short rest in vat. As the name suggests, these unique circumstances have rendered a light, fruity and fragrant wine that offers refreshment at any time of day.