

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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METODO OLIMPIA

2020

Falanghina from Benevento blended with a little Greco from their vineyards in Montemarano. The grapes were fermented on the skins for four days before being pressed off and put into bottle the following spring with a little Greco must for a second fermentation. There is no disgorgement, making for a cloudy, amber sparkling wine full of energy. As old-school as it gets; served alongside some nice salame or a good hunk of cheese, it makes for a wonderful aperitif.