

# 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  
*2018*

Greco from their T'ara rà vineyard, a beautiful plot of old vines some 650 metres above sea level. It's fermented on the skins in vats, pressed off and put into bottle the following May with a little must from the same vintage to start a second fermentation . There is no disgorgment, resulting a cloudy, amber wine that is just the right side of frizzante. This is about as old-school as sparkling wine gets and screams for a nice hunk of salami or some salty, aged cheese.