

TUTTO



CANTINA GIARDINO

Irpinia, Campania

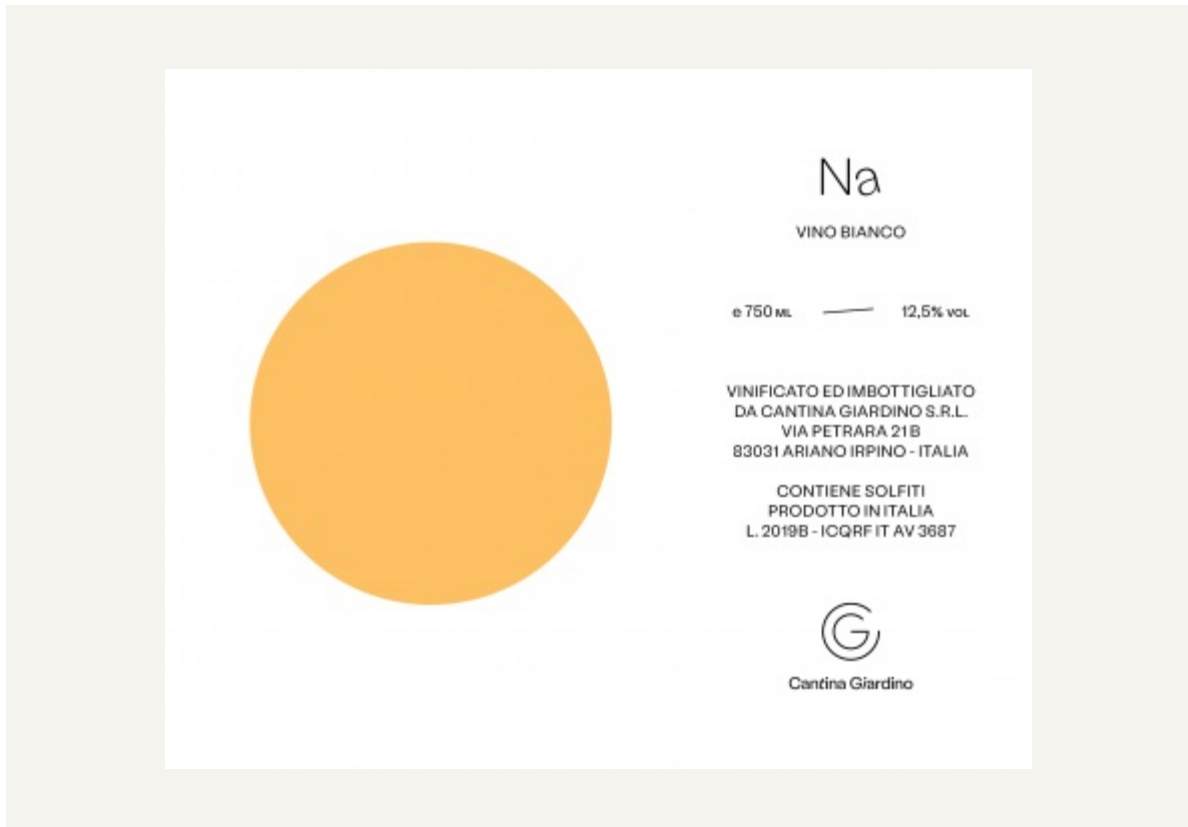
Antonio and Daniela De Gruttola seek out old vineyards in Irpinia, high in the hills of Campania. They champion and preserve the region's native varietals, old vines and an age old way of tending them.

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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2020

A blend dominated by Falanghina from Benevento and Coda di Volpe from their vineyards in Montemarano, with a touch of Greco in the mix. Each grape spent four days on skins before being pressed off and blended for nine months rest in old chestnut casks. This really impresses with gentle floral notes, purity of fruit, just the right amount of tannin and mouth watering acidity. A wonderful wine for the table.