

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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NUDE

2009

This is the first time that Nude has been made from this vineyard after the previous site, also in Paternopoli, was ignorantly pulled out by its owners. The fruit here comes from vines over one hundred years of age. It spends three months on skins and five years in casks of various sizes and woods. Brick in colour, it shows the warmth of the vintage, with great complexity and mature, leather notes amongst its dark fruits and spice.