

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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RE

2021

Aglianico from old vines in Montemarano. The bunches were destemmed and the wine was fermented on skins for ten days, before nine months rest in chestnut. With notes of black fruit, olive, herbs and brine, this packs all the dark, savoury complexity we love about the grape into a simple, pure and charming wine that is just effortless to drink.