

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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SOPHIA

2018

Greco from the same vineyard as T'ara rà, planted at elevation in Santa Paolina. This spent six months on its skins in small amphorae, before being pressed off to acacia and chestnut casks to rest for a further six months. This is the lightest and most delicate Sophia we can remember, a beautiful haze of amber, with delicate flavours of citrus, minerals and herbs.