

# 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.

# CANTINA GIARDINO

Irpinia, Campania



## VINO BIANCO

*2018*

Coda di Volpe from vines young and old planted at elevation in the hills of Irpinia. The skins were a little more delicate than usual and so Antonio made the decision to reduce the maceration to just a couple of days, after which the wine was pressed off to finish fermentation and elevage in big old casks for nine months. Bright yellow in tone and flavour, this is the kind of fresh, fruity and easygoing wine that makes so much sense in big bottles.