

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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VINO BIANCO ANFORA

2021

A blend of Fiano, Coda di Volpe and Falanghina from a fifty year old parcel planted some five hundred metres above sea level in Montemarano. This spends four days on skins and almost a year in sandstone amphorae. Bottled by the magnum, it is a brilliant shade of gold in the glass and fragrant with exotic fruit and flowers. On the palate, the wine's flesh is tempered by firm tannins and vibrant acidity, making for a formidable wine for the table that can be enjoyed over several days.