

TUTTO

CANTINA GIARDINO

Irpinia, Campania



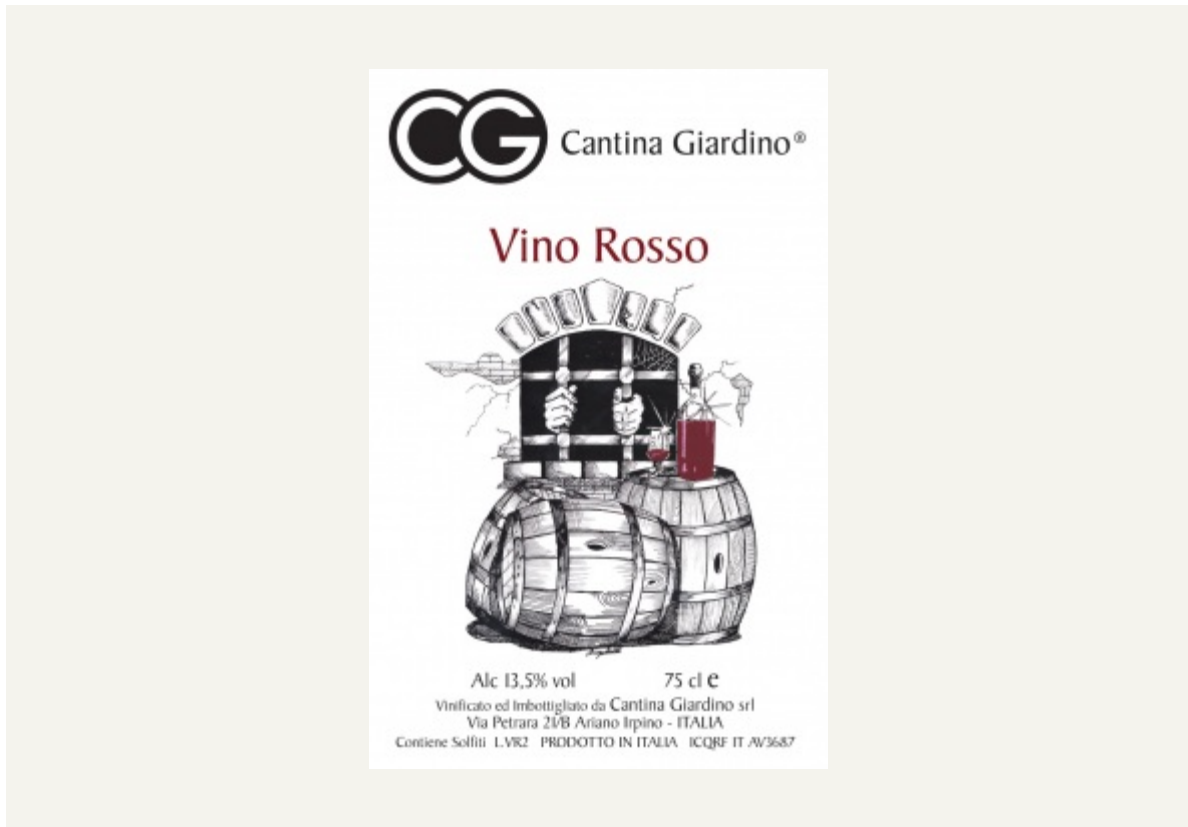
Antonio and Daniela De Gruttola seek out old vineyards in Irpinia, high in the hills of Campania. They champion and preserve the region's native varietals, old vines and an age old way of tending them.

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 ROSSO

2018

From a parcel of 80 year old vines planted some 500 metres above sea level in Montemarano. A blend dominated by Aglianico and complemented by a blend of ancient varieties and about ten percent of Coda di Volpe, this spent three weeks on the skins, before being pressed off to chestnut casks for a year. A riot of black and blue fruits, it has light tannins and a beautiful, cleansing acidity.