



Appellation: FALANGHINA CAMPANIA IGT
Zone: Torrecuso (Province of Benevento)
Cru: n/a
Vineyard extension (hectares): 1.5
Blend: 100% Falanghina
Vineyard age (year of planting): Falanghina
Soil Type: Clayey-calcareous
Exposure: South-west. Altitude: 300 meters above sea level
Altitude: n/a
Colour: Intense straw yellow
Nose: Fresh fruit, pineapple, apple, banana
Flavour: Full in the mouth, harmonic, very persistent
Serving temperature (°C): 8-10
Match with: Rice and pasta dishes with fish and shellfish. Fish and shellfish main courses.
Average no. bottles/year: 10,000
Alcohol %: n/a
Grape yield per hectare tons: 8
Notes: Vineyard density: 3,500 vines/hectare. Vine training system: cordon spur.

Vinification and ageing: Pressing of the clusters. Fermentation in stainless steel vessels at a low temperature (14-16 degrees Celsius). The wine matures in stainless steel on the lees for approximately two months. Finishing in the bottle for one month.

Awards: n/a

Estate History

The estate was established in 1990 by Antonio Caggiano with the help of Professor Luigi Moio, who is one of the major experts on Aglianico. Antonio is also a professional and very talented photographer. Antonio used to have a building enterprise and he decided to build a cellar, in 1990, that was supposed to amaze. The cellar, which is hewn in rock and built underground, is really amazing and was completed in 1995. In the meantime vineyards from the finest crus were bought and plots of land were purchased and planted with selected clones of Aglianico. The new part of the cellar with very modern equipment was designed by Pino and Lorella, both architects and son and daughter of Antonio, and was completed in 2008. Pino, who has a real passion for wine, is now at the helm with the support of Antonio. The estate could potentially produce one million bottles/year, but Antonio and Pino have chosen to keep production at 150,000-160,000 bottles/year. The total vineyard extension is 26 hectares, 23 hectares of Aglianico and 3 hectares of Fiano. The vineyards of Aglianico are all in Contrada Sala. The zone of Contrada Sala is airy, the altitude is 350-450 meters above sea level. The exposure is south-west. The great Aglianico grape finds ideal conditions here. The Fiano vineyards are in Lapio. Vineyards of Greco (located in Tufo) and vineyards of Falanghina (in the area of Benevento) are contracted. Disease and pest control is carried out following a programme of the Campania region for the respect of the environment and for the care of vines. There still are a few prephylloxera vines. The age of the vines varies from 10-15-30-40 years. Over the years the hectares of vineyards were increased by carefully studying the characteristics of this zone. The wines produced are: Taurasi DOCG "Vigna Macchia dei Goti", Irpinia Campi Taurasini DOC "Salae Domini", Irpinia Aglianico DOC "Tari", Fiano di Avellino DOCG "Béchar", Greco di Tufo DOCG "Devon", Irpinia Bianco DOC "Fiagre", Campania Falanghina IGT, Passito VDT "Mel". "We are not interested in quantity, but in quality" Antonio Caggiano tells us. "Micro per macro. One must read how much work, suffering and love are in a glass of wine".





Appellation: FIANO DI AVELLINO DOCG
Zone: Area within the Fiano di Avellino DOCG appellation, Comune of Lapio (Avellino)

Cru: n/a

Vineyard extension (hectares): 4

Blend: 100% Fiano

Vineyard age (year of planting): Fiano

Soil Type: Calcareous, clayey

Exposure: South-West. Hilly area at 400 meters above sea level

Altitude: n/a

Colour: Golden yellow

Nose: Complex aroma of flowers, dried fruit and spices

Flavour: Rich, warm, soft, fresh, slightly sapid, intense and persistent

Serving temperature (°C): 12

Match with: Seafood, shellfish, fresh cheese

Average no. bottles/year: 20,000

Alcohol %: n/a

Grape yield per hectare tons: 5.5

Notes: Bechar is a locality in the Sahara desert where Antonio Caggiano carried out a photo reportage. Vine training system: cordon spur. Vineyard density: 3,000 vines/hectare

Vinification and ageing: Pressing of the clusters. Fermentation in stainless steel vessels at a low temperature (14-16 degrees Celsius). The wine matures in stainless steel on the lees for approximately two months. Finishing in the bottle for one month.

Awards: n/a

Estate History

The estate was established in 1990 by Antonio Caggiano with the help of Professor Luigi Moio, who is one of the major experts on Aglianico. Antonio is also a professional and very talented photographer. Antonio used to have a building enterprise and he decided to build a cellar, in 1990, that was supposed to amaze. The cellar, which is hewn in rock and built underground, is really amazing and was completed in 1995. In the meantime vineyards from the finest crus were bought and plots of land were purchased and planted with selected clones of Aglianico. The new part of the cellar with very modern equipment was designed by Pino and Lorella, both architects and son and daughter of Antonio, and was completed in 2008. Pino, who has a real passion for wine, is now at the helm with the support of Antonio. The estate could potentially produce one million bottles/year, but Antonio and Pino have chosen to keep production at 150,000-160,000 bottles/year. The total vineyard extension is 26 hectares, 23 hectares of Aglianico and 3 hectares of Fiano. The vineyards of Aglianico are all in Contrada Sala. The zone of Contrada Sala is airy, the altitude is 350-450 meters above sea level. The exposure is south-west. The great Aglianico grape finds ideal conditions here. The Fiano vineyards are in Lapio. Vineyards of Greco (located in Tufo) and vineyards of Falanghina (in the area of Benevento) are contracted. Disease and pest control is carried out following a programme of the Campania region for the respect of the environment and for the care of vines. There still are a few prephylloxera vines. The age of the vines varies from 10-15-30-40 years. Over the years the hectares of vineyards were increased by carefully studying the characteristics of this zone. The wines produced are: Taurasi DOCG “Vigna Macchia dei Goti”, Irpinia Campi Taurasini DOC “Salae Domini”, Irpinia Aglianico DOC “Tari”, Fiano di Avellino DOCG “Bèchar”, Greco di Tufo DOCG “Devon”, Irpinia Bianco DOC “Fiagre”, Campania Falanghina IGT, Passito VDT “Mel”. “We are not interested in quantity, but in quality” Antonio Caggiano tells us. “Micro per macro. One must read how much work, suffering and love are in a glass of wine”.





Appellation: GRECO DI TUFO DOCG

Zone: Area within the Greco di Tufo DOCG appellation, Comune of Tufo (Avellino)

Cru: n/a

Vineyard extension (hectares): 4

Blend: 100% Greco

Vineyard age (year of planting): Greco

Soil Type: Clayey - calcareous

Exposure: South-West. Hilly area at 500 meters above sea level

Altitude: n/a

Colour: Bright yellow

Nose: Tropical fruit, peach and almond blossom

Flavour: Dry, fresh, balanced, pleasant aftertaste of almonds

Serving temperature (°C): 10-12

Match with: Hors d'oeuvres, fish dishes, white meat

Average no. bottles/year: 18,000

Alcohol %: n/a

Grape yield per hectare tons: 6.5

Notes: “Devon” is a locality of the Arctic Circle where Antonio Caggiano made a photo reportage. Vine training system: cordon spur. Vineyard density: 3,500 vines/hectare.

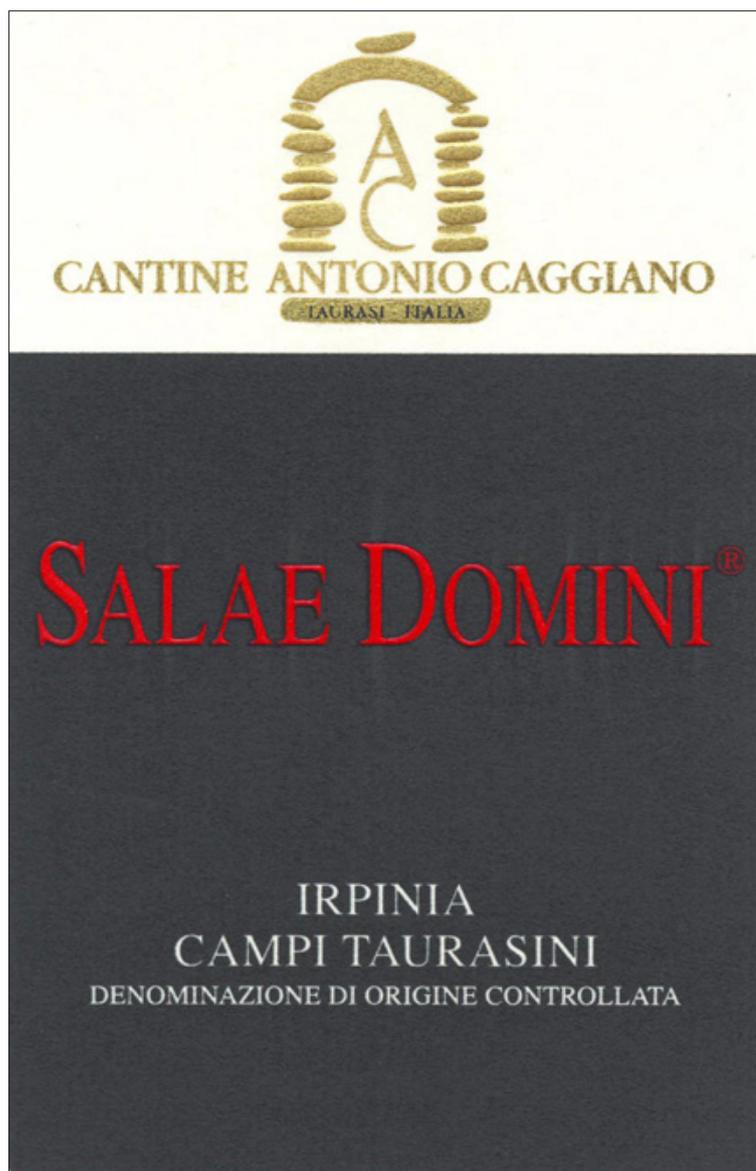
Vinification and ageing: Pressing of the clusters. Fermentation in stainless steel vessels at a low temperature (14-16 degrees Celsius). The wine matures in stainless steel on the lees for approximately two months. Finishing in the bottle for one month.

Awards: n/a

Estate History

The estate was established in 1990 by Antonio Caggiano with the help of Professor Luigi Moio, who is one of the major experts on Aglianico. Antonio is also a professional and very talented photographer. Antonio used to have a building enterprise and he decided to build a cellar, in 1990, that was supposed to amaze. The cellar, which is hewn in rock and built underground, is really amazing and was completed in 1995. In the meantime vineyards from the finest crus were bought and plots of land were purchased and planted with selected clones of Aglianico. The new part of the cellar with very modern equipment was designed by Pino and Lorella, both architects and son and daughter of Antonio, and was completed in 2008. Pino, who has a real passion for wine, is now at the helm with the support of Antonio. The estate could potentially produce one million bottles/year, but Antonio and Pino have chosen to keep production at 150,000-160,000 bottles/year. The total vineyard extension is 26 hectares, 23 hectares of Aglianico and 3 hectares of Fiano. The vineyards of Aglianico are all in Contrada Sala. The zone of Contrada Sala is airy, the altitude is 350-450 meters above sea level. The exposure is south-west. The great Aglianico grape finds ideal conditions here. The Fiano vineyards are in Lapio. Vineyards of Greco (located in Tufo) and vineyards of Falanghina (in the area of Benevento) are contracted. Disease and pest control is carried out following a programme of the Campania region for the respect of the environment and for the care of vines. There still are a few prephylloxera vines. The age of the vines varies from 10-15-30-40 years. Over the years the hectares of vineyards were increased by carefully studying the characteristics of this zone. The wines produced are: Taurasi DOCG “Vigna Macchia dei Goti”, Irpinia Campi Taurasini DOC “Salae Domini”, Irpinia Aglianico DOC “Tari”, Fiano di Avellino DOCG “Béchar”, Greco di Tufo DOCG “Devon”, Irpinia Bianco DOC “Fiagre”, Campania Falanghina IGT, Passito VDT “Mel”. “We are not interested in quantity, but in quality” Antonio Caggiano tells us. “Micro per macro. One must read how much work, suffering and love are in a glass of wine”.





Appellation: IRPINIA AGLIANICO CAMPI TAURASINI DOC

Zone: Sala district, Taurasi (Avellino)

Cru: Salae Domini

Vineyard extension (hectares): 3

Blend: 100% Aglianico

Vineyard age (year of planting): Aglianico 1993

Soil Type: Calcarous, clayey

Exposure: South-west. Hilly area at 350 meters above sea level

Altitude: n/a

Colour: Intense ruby red

Nose: Fruity, spicy and liquorice notes

Flavour: Full-bodied, fine, elegant, soft, fresh, evident and ripe tannins, very persistent

Serving temperature (°C): 18-20

Match with: Red meat, game, cheese

Average no. bottles/year: 10,000

Alcohol %: n/a

Grape yield per hectare tons: 6.5

Notes: “Salae Domini” means “lands of the lords” as landlords used to reserve the best pieces of lands for their own use. Starting from the 2005 vintage this wine is “Aglianico dell’Irpinia Campi Taurasini DOC”. Vine training system: cordon spur. Vineyard density: 5,000 vines/hectare. Spontaneous alcoholic and malolactic fermentations.

Vinification and ageing: Destemming and crushing of the clusters. Intense maceration with the skins and alcoholic fermentation at 28 degrees Celsius for 20-25 days in steel. Malolactic fermentation and maturation in French oak barriques (Tronçais, Centre and Vosges) for 8-10 months. Finishing in the bottle for 6 months.

Awards: n/a

Estate History

The estate was established in 1990 by Antonio Caggiano with the help of Professor Luigi Moio, who is one of the major experts on Aglianico. Antonio is also a professional and very talented photographer. Antonio used to have a building enterprise and he decided to build a cellar, in 1990, that was supposed to amaze. The cellar, which is hewn in rock and built underground, is really amazing and was completed in 1995. In the meantime vineyards from the finest crus were bought and plots of land were purchased and planted with selected clones of Aglianico. The new part of the cellar with very modern equipment was designed by Pino and Lorella, both architects and son and daughter of Antonio, and was completed in 2008. Pino, who has a real passion for wine, is now at the helm with the support of Antonio. The estate could potentially produce one million bottles/year, but Antonio and Pino have chosen to keep production at 150,000-160,000 bottles/year. The total vineyard extension is 26 hectares, 23 hectares of Aglianico and 3 hectares of Fiano. The vineyards of Aglianico are all in Contrada Sala. The zone of Contrada Sala is airy, the altitude is 350-450 meters above sea level. The exposure is south-west. The great Aglianico grape finds ideal conditions here. The Fiano vineyards are in Lapio. Vineyards of Greco (located in Tufo) and vineyards of Falanghina (in the area of Benevento) are contracted. Disease and pest control is carried out following a programme of the Campania region for the respect of the environment and for the care of vines. There still are a few prephylloxera vines. The age of the vines varies from 10-15-30-40 years. Over the years the hectares of vineyards were increased by carefully studying the characteristics of this zone. The wines produced are: Taurasi DOCG “Vigna Macchia dei Goti”, Irpinia Campi Taurasini DOC “Salae Domini”, Irpinia Aglianico DOC “Tari”, Fiano di Avellino DOCG “Béchar”, Greco di Tufo DOCG “Devon”, Irpinia Bianco DOC “Fiagre”, Campania Falanghina IGT, Passito VDT “Mel”. “We are not interested in quantity, but in quality” Antonio Caggiano tells us. “Micro per macro. One must read how much work, suffering and love are in a glass of wine”.





Appellation: IRPINIA AGLIANICO DOC

Zone: Coste-Piana di Montevergine-Pezza dei Preti Districts, Taurasi (Avellino)

Cru: n/a

Vineyard extension (hectares): 7

Blend: 100% Aglianico

Vineyard age (year of planting): Aglianico 1990,1995

Soil Type: Calcareous clayey

Exposure: South-west. Hilly area at 350 meters above sea level

Altitude: n/a

Colour: Intense ruby red

Nose: Fruity, red berry notes, long aromatic finish with black pepper and green bell pepper notes

Flavour: Warm, soft, fresh, quite tannic, well balanced, persistent

Serving temperature (°C): 18-20

Match with: Primi piatti con sughi di cacciagione, formaggi di media stagionatura, carni bianche e rosse

Average no. bottles/year: 37,000

Alcohol %: n/a

Grape yield per hectare tons: 6.5

Notes: The wine is made from the blend of clusters grown in three Taurasi crus (Piano Ferrante, S. Pietro, Coste). Starting from the 2005 vintage this wine is "Aglianico dell'Irpinia DOC". Vine training system: cordon spur. Spontaneous alcoholic and malolactic fermentations.

Vinification and ageing: Destemming and crushing of the clusters. Intense maceration with the skins and alcoholic fermentation at 28 degrees Celsius for 20-25 days in steel. . Malolactic fermentation and maturation in French oak barriques (Tronçais, Centre and Vosges) for 4 months. Finishing in the bottle for 2 months.

Estate History

The estate was established in 1990 by Antonio Caggiano with the help of Professor Luigi Moio, who is one of the major experts on Aglianico. Antonio is also a professional and very talented photographer. Antonio used to have a building enterprise and he decided to build a cellar, in 1990, that was supposed to amaze. The cellar, which is hewn in rock and built underground, is really amazing and was completed in 1995. In the meantime vineyards from the finest crus were bought and plots of land were purchased and planted with selected clones of Aglianico. The new part of the cellar with very modern equipment was designed by Pino and Lorella, both architects and son and daughter of Antonio, and was completed in 2008. Pino, who has a real passion for wine, is now at the helm with the support of Antonio. The estate could potentially produce one million bottles/year, but Antonio and Pino have chosen to keep production at 150,000-160,000 bottles/year. The total vineyard extension is 26 hectares, 23 hectares of Aglianico and 3 hectares of Fiano. The vineyards of Aglianico are all in Contrada Sala. The zone of Contrada Sala is airy, the altitude is 350-450 meters above sea level. The exposure is south-west. The great Aglianico grape finds ideal conditions here. The Fiano vineyards are in Lapio. Vineyards of Greco (located in Tufo) and vineyards of Falanghina (in the area of Benevento) are contracted. Disease and pest control is carried out following a programme of the Campania region for the respect of the environment and for the care of vines. There still are a few prephylloxera vines. The age of the vines varies from 10-15-30-40 years. Over the years the hectares of vineyards were increased by carefully studying the characteristics of this zone. The wines produced are: Taurasi DOCG "Vigna Macchia dei Goti", Irpinia Campi Taurasini DOC "Salae Domini", Irpinia Aglianico DOC "Tari", Fiano di Avellino DOCG "Béchar", Greco di Tufo DOCG "Devon", Irpinia Bianco DOC "Fiagre", Campania Falanghina IGT, Passito VDT "Mel". "We are not interested in quantity, but in quality" Antonio Caggiano tells us. "Micro per macro. One must read how much work, suffering and love are in a glass of wine".

Awards: n/a





Appellation: IRPINIA BIANCO DOC

Zone: Fiano di Avellino and Greco di Tufo DOCG appellations

Cru: n/a

Vineyard extension (hectares): 4

Blend: 70% Fiano - 30% Greco

Vineyard age (year of planting): Fiano 1985 - Greco

Soil Type: Clayey-calcareous

Exposure: South-west. Hilly area at 400 meters above sea level

Altitude: n/a

Colour: Golden yellow

Nose: White flowers, ripe fruit, mineral

Flavour: Supple with a good aromatic persistence of spices and of tobacco

Serving temperature (°C): 12

Match with: Elaborate fish dishes, fresh cheese

Average no. bottles/year: 20,000

Alcohol %: n/a

Grape yield per hectare tons: 6

Notes: Vine training system: cordon spur. Vineyard density: 3,000 vines/hectare.

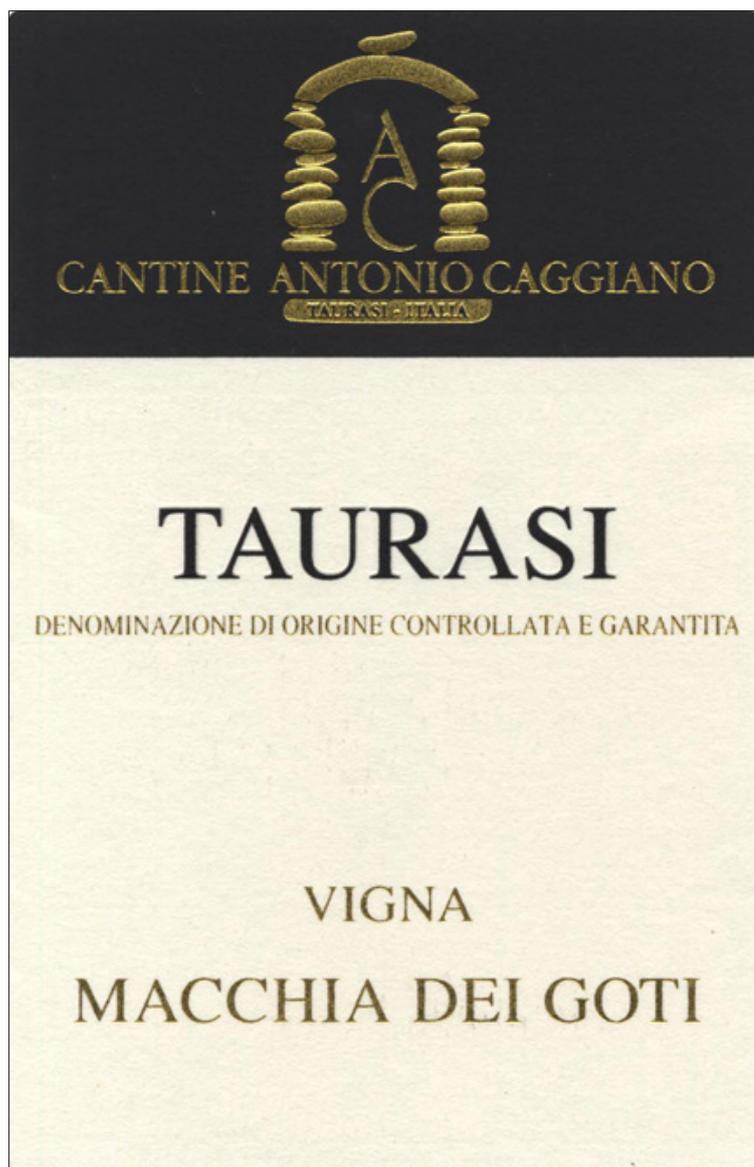
Vinification and ageing: Pressing of the clusters. Fermentation in stainless steel vessels at a low temperature (14-16 degrees Celsius). The wine matures in stainless steel on the lees for approximately two months. Finishing in the bottle for one month.

Awards: n/a

Estate History

The estate was established in 1990 by Antonio Caggiano with the help of Professor Luigi Moio, who is one of the major experts on Aglianico. Antonio is also a professional and very talented photographer. Antonio used to have a building enterprise and he decided to build a cellar, in 1990, that was supposed to amaze. The cellar, which is hewn in rock and built underground, is really amazing and was completed in 1995. In the meantime vineyards from the finest crus were bought and plots of land were purchased and planted with selected clones of Aglianico. The new part of the cellar with very modern equipment was designed by Pino and Lorella, both architects and son and daughter of Antonio, and was completed in 2008. Pino, who has a real passion for wine, is now at the helm with the support of Antonio. The estate could potentially produce one million bottles/year, but Antonio and Pino have chosen to keep production at 150,000-160,000 bottles/year. The total vineyard extension is 26 hectares, 23 hectares of Aglianico and 3 hectares of Fiano. The vineyards of Aglianico are all in Contrada Sala. The zone of Contrada Sala is airy, the altitude is 350-450 meters above sea level. The exposure is south-west. The great Aglianico grape finds ideal conditions here. The Fiano vineyards are in Lapio. Vineyards of Greco (located in Tufo) and vineyards of Falanghina (in the area of Benevento) are contracted. Disease and pest control is carried out following a programme of the Campania region for the respect of the environment and for the care of vines. There still are a few prephylloxera vines. The age of the vines varies from 10-15-30-40 years. Over the years the hectares of vineyards were increased by carefully studying the characteristics of this zone. The wines produced are: Taurasi DOCG “Vigna Macchia dei Goti”, Irpinia Campi Taurasini DOC “Salae Domini”, Irpinia Aglianico DOC “Tari”, Fiano di Avellino DOCG “Béchar”, Greco di Tufo DOCG “Devon”, Irpinia Bianco DOC “Fiagre”, Campania Falanghina IGT, Passito VDT “Mel”. “We are not interested in quantity, but in quality” Antonio Caggiano tells us. “Micro per macro. One must read how much work, suffering and love are in a glass of wine”.





Appellation: TAURASI DOCG
Zone: Macchia dei Goti district, Taurasi (Avellino)
Cru: Vigna Macchia dei Goti
Vineyard extension (hectares): 4
Blend: 100% Aglianico
Vineyard age (year of planting): Aglianico 1995,1990
Soil Type: Calcarous, clayey
Exposure: South-west. Hilly area at 350 meters above sea level
Altitude: n/a
Colour: Intense ruby red
Nose: Fruity, complex, liquorice and vanilla notes on an elegant base of red berries
Flavour: Vigorous, elegant, soft, warm, numerous and sweet tannins, fresh, very long and pleasant finish
Serving temperature (°C): 16-18
Match with: Spicy meat dishes, pasta dishes with truffle sauce, seasoned cheese
Average no. bottles/year: 14,000
Alcohol %: n/a
Grape yield per hectare tons: 5.5
Notes: Vine training system: cordon spur. Vineyard density: 5,500 vines/hectare. Spontaneous alcoholic and malolactic fermentations.

Vinification and ageing: Intense maceration with the skins and alcoholic fermentation at 28 degrees Celsius for 20-25 days in steel. Malolactic fermentation in barriques. The wine matures in French oak (Tronçais, Centre and Vosges) barriques for 18 months. Finishing in the bottle for 18 months.

Awards: n/a

Estate History

The estate was established in 1990 by Antonio Caggiano with the help of Professor Luigi Moio, who is one of the major experts on Aglianico. Antonio is also a professional and very talented photographer. Antonio used to have a building enterprise and he decided to build a cellar, in 1990, that was supposed to amaze. The cellar, which is hewn in rock and built underground, is really amazing and was completed in 1995. In the meantime vineyards from the finest crus were bought and plots of land were purchased and planted with selected clones of Aglianico. The new part of the cellar with very modern equipment was designed by Pino and Lorella, both architects and son and daughter of Antonio, and was completed in 2008. Pino, who has a real passion for wine, is now at the helm with the support of Antonio. The estate could potentially produce one million bottles/year, but Antonio and Pino have chosen to keep production at 150,000-160,000 bottles/year. The total vineyard extension is 26 hectares, 23 hectares of Aglianico and 3 hectares of Fiano. The vineyards of Aglianico are all in Contrada Sala. The zone of Contrada Sala is airy, the altitude is 350-450 meters above sea level. The exposure is south-west. The great Aglianico grape finds ideal conditions here. The Fiano vineyards are in Lapio. Vineyards of Greco (located in Tufo) and vineyards of Falanghina (in the area of Benevento) are contracted. Disease and pest control is carried out following a programme of the Campania region for the respect of the environment and for the care of vines. There still are a few prephylloxera vines. The age of the vines varies from 10-15-30-40 years. Over the years the hectares of vineyards were increased by carefully studying the characteristics of this zone. The wines produced are: Taurasi DOCG "Vigna Macchia dei Goti", Irpinia Campi Taurasini DOC "Salae Domini", Irpinia Aglianico DOC "Tari", Fiano di Avellino DOCG "Béchar", Greco di Tufo DOCG "Devon", Irpinia Bianco DOC "Fiagre", Campania Falanghina IGT, Passito VDT "Mel". "We are not interested in quantity, but in quality" Antonio Caggiano tells us. "Micro per macro. One must read how much work, suffering and love are in a glass of wine".

