

# CACCIAGALLI - AORIVOLA

Campania



**APPELLATION:** Roccamonfina IGT

**BLEND:** Falanghina (100%)

**WINEMAKER:** Mario Basco

**VINEYARD:** \_\_\_\_\_

The soils are volcanic, limy-clayey with good organic matter and known to be rich in minerals. The vines are grown at 300m altitude, in the foothills of the extinct Roccamonfina volcano, known as 'the neighbour of Versuvius', 40km away. The vines are guyot trained and planted 4400 per hectare.

**VITICULTURE:** \_\_\_\_\_

The viticulture is certified biodynamic since 2011 and was organic long before. They have been members of Renaissance de Appellations since 2018. Agronomist Diana applies organic compost and uses cover crops to promote biodiversity within their vineyards.

**WINEMAKING:** \_\_\_\_\_

The grapes hand harvested, then are wild fermented on the skins for 12 hours in cement tanks. Mario then ages the wine in cement tanks for 8 months before being bottling unfinned and unclarified.

**WEBSITE:** <https://www.icacciagalli.it/cantina/>

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

A complex volcanic white, with notes of preserved lemon, wet stone and a touch of smoke on the finish. The acidity is brisk, and 12 hours skin contact has provided the wine with light, elegant structure.