

PRODUCER: PODERI FOGLIA

REGION: CAMPANIA



DESCRIPTION: *At the northern tip of the Campania is the extreme rural 'Terre di Lavoro' region. Considered a fortunate location, this fertile and sunny land is generous and offers a plentiful harvest. The area around the village of Conca della Galluccio DOC is developing, bringing back to life some of the best vineyards known to the Romans. Here, the owners of Vestini Campagano have decided to make a home for their research into Campania varieties and identified the Galluccio as the most precious among all Campania winegrowing regions.*

HISTORY: *This recently acquired land has been replanted to 4 Campania varieties by the Barletta family, equipped by a very functional modern cellar and staffed with a young enthusiastic team under the guidance of Luigi and Amadeo Barletta.*

APPELLATIONS: Roccamonfina IGT, Galluccio DOC

LOCATION: Conca della Campania, CE

REGION: Campania

VITICULTURE: Organic

YEASTS: Cultured

VARIETALS: Pallagrello Bianco, Pallagrello Nero, Aglianico, Falaghina

SOIL TYPE: Volcanic tufo with overlays of maritime deposits

ENOLOGIST: Paolo Caciorgna

VITICULTURIST: Antonio Di Giovannantonio

HECTARES VINEYARD: 6

TOT PROD BOTTLES: 35,000



CONCABIANCO

VARIETY: 85% Falanghina, 15% Pallagrello Bianco
APPELLATION: Galluccio DOC
TOTAL PRODUCTION: 20,000 bottles
VINEYARD ALTITUDE: 240 meters
AGING: 5 months stainless steel, 1 month in bottle
MACERATION TIME: None
VINIFICATION METHOD: Classic



FALANGHINA

VARIETY: 100% Falanghina
APPELLATION: IGT Campania
TOTAL PRODUCTION: 2,000 – 5,000 bottles
VINEYARD ALTITUDE: 500 meters
AGING: Stainless steel
MACERATION TIME: None
VINIFICATION METHOD: Classic



AGLIANICO

VARIETY: 100% Aglianico
APPELLATION: IGT Roccamonfina
TOTAL PRODUCTION: 3,000 bottles
VINEYARD ALTITUDE: 200 meters
AGING: 6 months stainless steel, 6 months in bottle
MACERATION TIME: Short
VINIFICATION METHOD: Classical



CONCAROSSO

VARIETY: 85% Aglianico, 15% Pallagrello Nero
APPELLATION: Galluccio DOC
TOTAL PRODUCTION: 13,000 bottles
VINEYARD ALTITUDE: 240 meters
AGING: 6 months French barrique, 5 months in bottle
MACERATION TIME: Short
VINIFICATION METHOD: Classic



CONCAROSSO RISERVA

VARIETY: 85% Aglianico, 15% Pallagrello Nero

APPELLATION: Galluccio DOC Riserva

TOTAL PRODUCTION: 2,000 bottles

VINEYARD ALTITUDE: 240 meters

AGING: 24 months in new French barrels, 4 months in bottle

MACERATION TIME: 5 days

VINIFICATION METHOD: In new French barriques
