



CAMPANIA

FOGLIANISE



Niente più che uva

**"WE PRODUCE NATURAL WINES FOLLOWING
A GENUINELY ARTISANAL PROCESS"**

Gabriel and Gaetano's new project is based in the heart of Foglianise, Campania.

The grapes, all hand-picked, ferment in open contact vats with prolonged contact with skins and without temperature control. The vines of their plots are of at least 20 years, and treated only with sulfur and copper, and identified and selected in different areas of the Taburno.

As per peasant tradition, their wines are often mixed varieties and vinified together. Fermentations are spontaneous, activated by indigenous yeasts present on grapes without the use of adjuvants or oenological additives, therefore using only indigenous yeasts and bacteria, totally excluding selected yeasts, clarifications or stabilizations. No filtration and no addition of sulfur dioxide, nor in the phase of vinification and bottling.

The wines, after only one racking and months of permanence in glass or steel a contact with the fine lees, they are bottled manually.

These wines are true gems of Campania.

VARIETIES: FALANGHINA, CODA DI PECORA, TREBBIANO, FALERNO, MOSCATO, MERLOT,
MONTEPULICIANO.

PRODUCTION: 3,000 BOTTLES



FILomena
SELECTIONS



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BIG BANG

SPARKLING WHITE WINE

Grape variety: 70% falanghina + 15% coda di volpe + 10%
trebbiano + 5% falerno and moscato.

Vintage: 2022

Appellation: Campania IGT

Altitude: 350 meters

Soil: Volcanic

Training system: Guyot

Vineyard management: Organic cultivation, without irrigation

Collection method: Manual harvest

Harvest: First week of September

Production: about 1200 bottles

In the cellar: Sparkling white wine produced with white berried grapes and obtained from spontaneous fermentation with only indigenous yeasts and without temperature control. The skins remained in contact for 9 days in open vats with manual punching down. After racking, the wine was transferred to steel containers and after just one racking it continued to refine on its lees for 6 months. Refermentation took place in mid-February 2022 with white must and a small part of red must.

11% vol.



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EZECHIELE 25:17

MACERATED WHITE WINE

Grape variety: 65% falanghina + 20% trebbiano + 15% coda di volpe

Vintage: 2022

Appellation: Campania IGT

Altitude: 350 meters

Soil: Volcanic

Training system: Guyot

Vineyard management: Organic cultivation, without irrigation

Collection method: Manual harvest

Harvest: First week of September

In the cellar: White wine obtained from semi carbonic maceration. Whole bunch co-fermentation of Falanghina, Trebbiano and Coda di Volpe grapes in fiberglass tanks. The racking took place after 13 days, then the bunches finished the fermentation in the same tank. After the end of fermentation, the bunches are pressed manually and the wine is transferred to a steel tank where it remains to refine on its lees for 7 months. Further refinement of 2 months in the bottle follows. The wine has not been filtered or clarified and does not contain added sulphites.

11.5% vol.



OSSIGENO

MACERATED WHITE WINE

Grape variety: 70% Falanghina + 30% Trebbiano

Appellation: Campania IGT

Altitude: 350 meters

Vintage: 2022

Soil: Volcanic

Training system: Guyot

Vineyard management: Organic cultivation, without irrigation

Collection method: Manual harvest

Harvest: First week of September

Production: 500 bottles

In the cellar: White wine obtained from spontaneous fermentation with only indigenous yeasts of white berried grapes without temperature control. The skins remained in contact for 7 days in open vats with manual punching down. After racking, the wine is transferred to a steel tank where it continues to age on its fine lees for 7 months. Further refinement of 2 months in the bottle follows. The wine has not been filtered or clarified and does not contain added sulphites.

11.5% vol.



TINO5

MACERATED WHITE WINE

Grape variety: 80% Trebbiano + 15% Coda di Pecora + 5%
Moscato e Falerno.

Appellation: Campania IGT

Vintage: 2022

Altitude: 350 meters

Soil: volcanic

Training system: guyot

Vineyard management: Organic cultivation, without irrigation

Collection method: Manual harvest

Harvest: second/third week of September

Production: 580 bottles

In the cellar: Wine obtained from spontaneous fermentation with only indigenous grape yeasts without temperature control. The skins remained at contact with wine for 7 days in open vats with manual punching down. After racking the wine was transferred to steel containers where it has continued to refine on its lees for 7 months. Only one transfer made. A further refinement in the bottle for 2 months followed. The wine has not been filtered or clarified and does not contain added sulphites.

10.5% vol.



R&B

ROSE WINE

Grape variety: native red and white grapes from entire 2021 production

Appellation: Campania IGT

Vintage: 2022

Altitude: 350 meters

Soil: volcanic

Training system: Guyot

Vineyard management: Organic cultivation, without irrigation

Collection method: Manual harvest

Harvest: second/third week of September

In the cellar: Pressed rosé wine only, it is the set of soft pressing of white and red berried grapes of all our production of the 2022 harvest, therefore all 10 types of vines used for the harvest are present in the wine. The wine ages on its fine lees in a fiberglass tank for 7 months, after which it is bottled.

Further refinement of 2 months in the bottle follows. Batonnage is performed in the winter months. The wine has not been filtered or clarified and contains no added sulfites.

11% vol.



FILomena
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MU'

ROSE WINE

Grape variety: 100% Aglianico

Appellation: Campania IGT

Vintage: 2022

Altitude: 350 meters

Soil: Volcanic

Training system: Guyot

Vineyard management: Organic cultivation, without irrigation

Collection method: Manual harvest

Harvest: First week of September

Production: 3,000 bottles

In the cellar: spontaneous fermentation with direct press of the grapes without contact with the skins. Aged on the fine lees in steel for 7 months and then another 2 months in the bottle. No filtration, clarification or addition of sulphites.

11.5% vol.



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HITCHCOCK

RED WINE

Grape variety: 70% merlot + 10% montepulciano, + 10% sangiovese + 10% barbera

Appellation: Campania IGT

Vintage: 2022

Altitude: 350 meters

Soil: Volcanic

Training system: Guyot

Vineyard management: Organic cultivation, without irrigation

Collection method: Manual harvest

Harvest: First week of September

Production: about 1200 bottles

In the cellar: Wine obtained from spontaneous fermentation with only indigenous grape yeasts red without temperature control. The skins remained in contact with the wine for 13 days in open vats with manual punching down. After racking the wine was transferred to steel containers where it has continued to refine on its lees for 9 months. Only one transfer made. A further refinement in the bottle for 2 months followed. The wine has not been filtered or clarified and does not contain added sulphites.

12% vol.



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