



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



R&B

ROSE WINE

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

Appellation: Campania IGT

Vintage: 2021

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: 285 bottles

In the cellar: This rosé wine is a press-only wine, it is the whole of the pressing soft of white and red grapes of the entire 2021 production. The wine is aged on the fine lees in 54 liter glass demijohns for 6 months at the end of which it is bottled. Only one transfer made. No filtration, clarification or addition of sulphites.

11% vol.



MU'

ROSE WINE

Grape variety: 100% Aglianico

Appellation: Campania IGT

Vintage: 2021

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 6 months and then another 2 months in the bottle. No filtration, clarification or addition of sulphites.

13% vol.



FILomena
SELECTIONS



FILomena
SELECTIONS

OSSIGENO

MACERATED WHITE WINE

Grape variety: 45% Merlot, 15% Montepulciano, 40% mixed ancient varieties

Appellation: Campania IGT

Altitude: 350 meters

Vintage: 2021

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: Spontaneously fermented. 7 days contact with skins 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.

13.5% vol.



TINO5

MACERATED WHITE WINE

Grape variety: 80% Trebbiano, 10% composed of Coda di Pecora, 5% Falerno and 5% Moscato

Appellation: Campania IGT

Vintage: 2021

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.

11% vol.



BIG BANG

SPARKLING WHITE WINE

Grape variety: 70% Falanghina, 30% Coda di Pecora

Vintage: 2021

Appellation: Campania IGT

Altitude: 350 meters

Soil: Volcanic

Training system: Guyot

Vineyard management: Organic cultivation, without irrigation

Collection method: Manual harvest

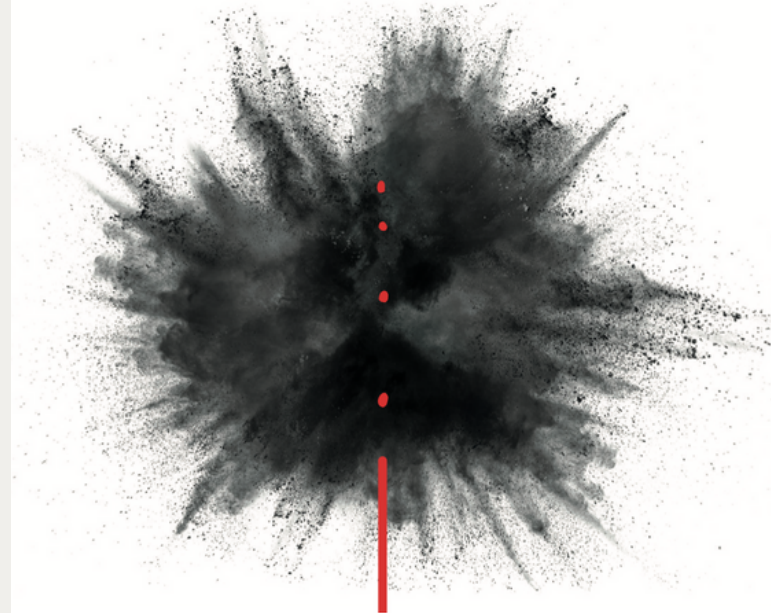
Harvest: First week of September

Production: **about 1000 bottles**

In the cellar: spontaneous fermentation with indigenous yeasts; maceration on the skins in open vats for seven days. Re-fermentation took place at the end of February 2022 with white must and one small part of red must

11.5% vol.

BIG BANG



HITCHCOCK

RED WINE

Grape variety: 45% Merlot, 15% Montepulciano, 40% mixed red grapes

Appellation: Campania IGT

Vintage: 2021

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 1000 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.

13% vol.

