



FRENCO

CONVECTION W
AMBROSA

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Cassa di Risparmio di Grosseto - 0573/201141

TORRE VARANO
VITICOLTORI IN TORRECUSO

2000 00111000 000 00111

history, land, passion



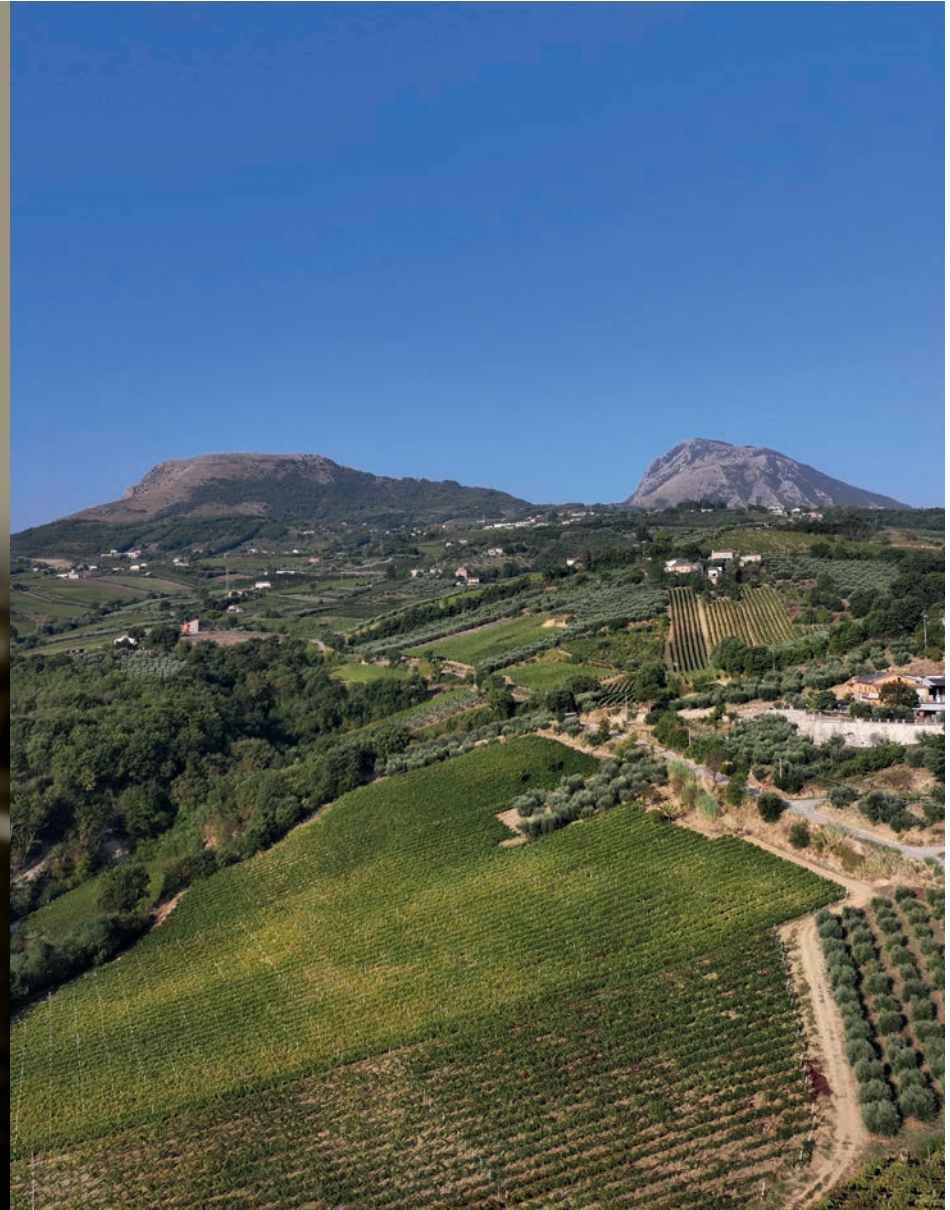
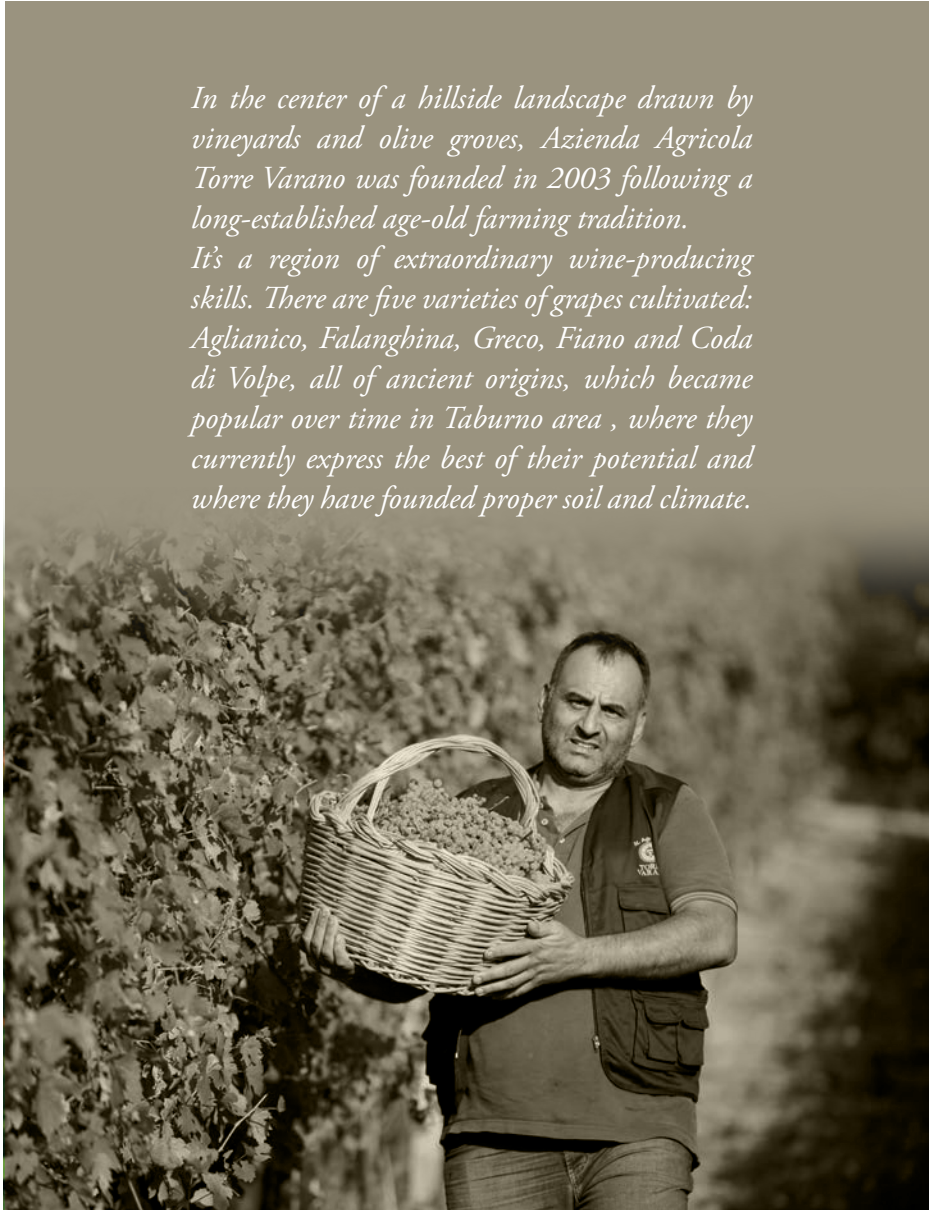
Corporate video

*Future belongs to who believes in
the beauty of his own dreams*



In the center of a hillside landscape drawn by vineyards and olive groves, Azienda Agricola Torre Varano was founded in 2003 following a long-established age-old farming tradition.

It's a region of extraordinary wine-producing skills. There are five varieties of grapes cultivated: Aglianico, Falanghina, Greco, Fiano and Coda di Volpe, all of ancient origins, which became popular over time in Taburno area, where they currently express the best of their potential and where they have founded proper soil and climate.





A family of farmers with a passion for vineyards and wines, the sacrifices, the ideal synergy between cellar art and man and the proper balance between innovation and tradition allowed to achieve the dream of being able to faithfully represent the great wine-producing tradition of Taburno area. The human factor added by D'Occhio family is fully exploited to increase territory value and cultivars.

The farm covers a total surface area of 15 hectares, between the towns of Torrecuso and Ponte, of which 13 include vineyards facing South/East, at an altitude of 350 mt above sea level, all included in DOCG Taburno and DOP Sannio area. In this territory, the natural character of manufacturing process, more than a requirement to meet, is the way of ensuring wine recognisability, with the consciousness that wine quality comes from the vineyard, which receives scrupulous care following an integrated pest management, in order to find the best solutions in full respect of environmental balances. Come and visit the cellar but enjoy also a meditation wine in these beautiful hills of Taburno.









TOP Wines



Value in time...

Wines produced only from pure vines, not only from the best grapes but exclusively during best years. The value of a bottle doesn't depend only on the content but also on its care, expressing character and personality.



Niche Falanghina IGP Beneventano

Indicazione Geografica Protetta

Grapes: Falanghina 100%

Area of production: Taburno DOCG production area Exposure and altitude: hill territories, facing South - East at 300/400 m. above sea level

Type of soil: calcareous and tufaceous

Pruning system: guyot

Density: 5000 per hectare

Yield per hectare: 5000

Harvest time: the grapes get harvested early in the morning to use the low night temperatures. The harvest time is between the second and the third decade of October in an advanced state of ripeness

Technique of vinification: after having monitored plant health and progress of ripening, best grapes are picked by hand in small boxes with an average weight of 16 Kilos. After destemming, a short cold maceration is performed (cryomaceration) to favour the extraction of the complex aromatic content of lees, a fermentation in barriques at a low temperature of 12 °C is performed. After this phase, it is placed "sur lies" for 5 months and the malo-lactic spontaneous fermentation starts. It is then aged for 6 months in barriques and 6 months in bottles

Organoleptic characteristics: yellow, with golden reflection and intense scent, extremely fruity, which reminds ripe apple and tropical fruit with elegant hints of vanilla. With an intense taste, dry texture, which reminds the typical features of the vine variety

Alcohol produced: 13.5/15.5%

Best served with: it is a perfect companion of important fish lunches, raw (shrimp and oysters) white meat and medium seasoned cheese. Best served at a temperature of 12°C

Bottle formats: 0,75 / 1,5 / 3 lt.



Carmine D'Occhio

Aglianico del Taburno Riserva

Denominazione di Origine Controllata e Garantita

Grapes: Aglianico 90%, Merlot 5%, Montepulciano 5%

Area of production: Taburno DOCG production area

Exposure and altitude: hill territories, facing south, 400m. above sea level

Type of soil: clayey with outcropping calcareous marl.

Breeding system: permanent spurred cordon.

Density: 6000 per hectare.

Yield per hectare: 4000.

Harvest time: early November.

Technique of vinification: Hand-selected grapes from the estate are placed in small crates with an average weight of 10 kg. They undergo destemming, with the selected berries being crushed, followed by fermentation at controlled temperature for 30/35 days. Malolactic fermentation follows, with aging in French oak barriques for 18 months, and refinement in the bottle for 24 months.

Organoleptic characteristics: Deep purple-red color, with spicy and fruity notes on the nose (wild blackberries, blueberries, plum jam) with a hint of licorice on the finish. On the palate, it is well-balanced with well-integrated tannins.

Alcohol produced: 14.5 / 16%.

Best served with: Pairs well with very hearty red meat dishes (game), large roasts, and for contemplation with dark chocolate.

Sizes available: 0.75 / 1.5 / 3 / 5 liters



36+6 Aglianico del Taburno

Denominazione di Origine Controllata e Garantita

Grapes: Aglianico 100%

Area of production: Taburno DOCG production area

Exposure and altitude: hill lands, facing South - East at 300/400 m. above sea level

Type of soil: calcareous and tufaceous

Pruning system: guyot

Density: 5000 per hectare

Yield per hectare: 5000

Harvest time: beginning of november

Technique of vinification: after having monitored plant health state and progress of maturation, best grapes of the Factory are picked by hand in small boxes with a medium weight of 18 kg. To incipient maturation, destemmed and pressed grapes undergo fermentation at a controlled temperature for 30/35 days. After the alcoholic fermentation follows ageing in 25 hL wooden barrels for 36 months and then in bottles for 6 months

Organoleptic characteristics: ruby red with grenade glares and light taste of red fruit and spices. Its taste is soft, with a perfect balance between tannins and acidity; it is well tolerated by optimal alcoholic content. Aftertaste with feelings of spices (tobacco, vanilla) and fruity (blackberry, cherry), very intense and persistent

Alcohol produced: 13/14.5%

Best served with: very seasoned first dishes (lasagne), more austere red meat dishes (game) and very aged cheese

Bottle formats: 0,75 / 1,5 / 3 lt.



L'Eroe

Aglianico del Taburno

Denominazione di Origine Controllata e Garantita

Grapes: Aglianico 100%

Area of production: Taburno DOCG production area

Exposure and altitude: hill territories, facing South – East, at 300/450 m. above sea level

Type of soil: calcareous and tufaceous

Pruning system: guyot

Density: 5000 per hectare

Yield per hectare: 9000

Harvest time: end of october, beginning of November

Technique of vinification: grapes are picked by hand when fully ripe. Grapes are then pressed and destemmed and fermented for 25/30 days; wine is then aged for 12 months in barriques and subsequently stays for 12 months in bottles

Organoleptic characteristics: the color is ruby red with a grenade tinge. It has a fruity taste (it reminds ripe cherry and blackberry). It has a good texture, which is smooth with a long, wide and austere ending

Alcohol produced: 13/15%

Best served with: grilled red meat, game, mature cheese and bean soup

Bottle formats: 0,75 / 1,5 lt.



All products in the TOP line are available in wooden boxes of 6 bottles, and Magnum bottle.



A photograph of a bunch of yellow grapes hanging from a vine in a vineyard. The grapes are in the center, surrounded by green leaves. The background shows a blurred view of a vineyard and a distant landscape. The text "CRU Wines" is overlaid in a white, cursive font.

CRU Wines



Our hilly land, all in Taburno DOCG area, allow us to obtain
high quality products with unique fragrances.



Aglianico del Taburno

Denominazione di Origine Controllata e Garantita

Grapes: Aglianico 100%

Area of production: Taburno DOCG production area

Exposure and altitude: hill lands, facing South – East, at 300/450 m. above sea level

Type of soil: calcareous and tufaceous

Pruning system: guyot

Density: 5000 per hectare

Yield per hectare: 9000

Harvest time: october

Technique of vinification: grapes get harvested by hand when fully riped. Grapes are pressed and destemmed and then fermented for 25/30 days; wine is then aged in barriques and subsequently stays for 6 months in bottles

Organoleptic characteristics: the color is ruby red with a grenade reflex. It has a fruity taste (it reminds ripe cherry and blackberry). It has a good texture, soft and smooth with a long, wide and austere ending

Alcohol produced: 13/15%

Best served with: grilled red meat, game, mature cheese and bean soup

Bottle formats: 0,75 lt.



Sannio Aglianico

Denominazione di Origine Protetta

Grapes: Aglianico 100%

Area of Production: DOCG Taburno production area

Exposure and altitude: hill lands, facing South-East at 300/450 m. above sea level

Type of Soil: calcareus and tufaceous

Pruning system: guyot

Density: 5000 per hectare

Yield per hectare: 9000

Harvest time: october

Technique of vinification: grapes are harvested by hand when fully riped, then pressed and destemmed at last fermented for 25/30 days in steel tanks

Organoleptic characteristics: the color is ruby red, it has an intense scent of red fruit, a smooth taste with a persistent spiced fragrance

Alcohol produced: 13/14 %

Best served With: roast or grilled red meat and game

Bottle formats: 075 lt



Taurasi

Denominazione di Origine Controllata e Garantita

Grapes: Aglianico 100%

Area of production: Taurasi DOCG production area

Exposure and altitude: hilly land exposed to the South – East, at 450 m. above sea level

Type of soil: clayey with calcareous veins

Breeding system: guyot

Density: 5000 per hectare

Yield per hectare: 8000

Harvest time: beginning of november

Technique of vinification: grapes to be harvested by hand when fully ripe. Grapes are pressed and destemmed and then fermented for 25/30 days; wine is then refinement 18 months in barriques and subsequently stays for 12 months in bottles

Organoleptic characteristics: the color is red purple hints of black cherry, red fruit jam and light spiciness. The taste is full, balanced with soft tannins and an intense fruity finish reds, coffee cocoa and spices

Alcohol produced: approx. 13/15

Best served with: grilled red meat, game, mature cheese and bean soup



Taburno Falanghina del Sannio

Denominazione di Origine Protetta

Grapes: Falanghina 100%

Area of production: Taburno DOCG production area

Exposure and altitude: hill territories, facing South – East at 300/450 m. above sea level

Type of soil: tufaceous

Pruning system: guyot

Density: 3000/4000 per hectare

Yield per hectare: 9000

Harvest time: october

Technique of vinification: grapes are harvested by hand when the ripeness is complete. Grapes are first pressed and destemmed, then are fermented as white wine at a controlled temperature of 12°C in steel tanks

Organoleptic characteristics: straw yellow with a soft hint of flowers. The taste is full and balanced with a persistency of citrus flowers, ripe pear and exotic fruit

Alcohol produced: 12/14%

Best served with: sea and land hors d'oeuvres, light first dishes, fish, medium seasoned cheese and buffalo mozzarella

Bottle formats: 0,75 lt.



Taburno Sannio Greco

Denominazione di Origine Protetta

Grapes: Greco 100%

Area of production: Taburno DOCG production area

Exposure and altitude: hill territories, facing South – East at 300/450 m. above sea level

Type of soil: tufaceous

Pruning system: guyot

Density: 4000 per hectare

Yield per hectare: 9000

Harvest time: october

Technique of vinification: grapes are harvested by hand when the ripeness is complete. Grapes are first pressed and destemmed and then are fermented as white wine at a controlled temperature of 13°C in steel tanks

Organoleptic characteristics: straw yellow with an intense fragrance of ripe fruit and flowers notes. The taste is deliciously fresh and balanced

Alcohol produced: 12/14%

Best served with: generally fish and shellfish courses

Bottle formats: 0,75 lt.



Taburno Sannio Fiano

Denominazione di Origine Protetta

Grapes: Fiano 100%

Area of production: Taburno DOCG, Sannio DOP production area

Exposure and altitude: hill lands, facing South – East at 300/450 m. above sea level

Type of soil: tufaceous

Pruning system: guyot

Density: 4000 per hectare

Yield per hectare: 9000

Harvest time: beginning of october

Technique of vinification: grapes are harvested by hand when fully riped. Grapes are pressed and destemmed and then must is fermented as white at a controlled temperature of 12°C in steel tanks

Organoleptic characteristics: its colour is straw yellow and has a fragrance of flowers and fruit that reminds apricots, almonds and honey. The taste is full, fresh and very balanced

Alcohol produced: 12/14%

Best served with: it's ideal with aperitifs, fish appetizers and first dishes with shellfish

Bottle formats: 0,75 lt.t



Taburno Sannio Coda di Volpe

Denominazione di Origine Protetta

Grapes: Coda di Volpe 100%

Area of production: Taburno DOCG production area Exposure and altitude: hill territories, facing South – East at 300/450 m. above sea level

Type of soil: tufaceous

Pruning system: guyot

Density: 3000 per hectare

Yield per hectare: 9000

Harvest time: october

Technique of vinification: grapes are harvested by hand when the ripeness is complete. Grapes are before pressed and destemmed and then are fermented in white at a controlled temperature of 13°C in steel tanks

Organoleptic characteristics: straw yellow, it has a fragrance of flowers and fruit which reminds apple. Taste is full and intense, with a persistency of mineral fragrance

Alcohol produced: 12/14%

Best served with: it's ideal with fish aperitifs and appetizers, shellfish first courses or shellfish cooked in the oven or grilled or with second courses made up of eggs, fresh cheese (not salty)

Bottle formats: 0,75lt.



Lacryma Christi del Vesuvio Rosso

Denominazione di Origine Protetta

Grapes: Piediroso 80%, Aglianico 20%

Area of production: production area Monte Somma

Exposure and altitude: mountainous territory, facing south

Type of territories: sandy volcanic with presence of pumice stone and lapilli

Breeding system: espalier with Guyot pruning

Density: 3000 for hectare

Yield grape kg/ha: 6000

Grape harvest time: october

Technique to produce wine: destemming of the grapes, followed by fermentation of about 10 days with pumping over and delestegè

Aging: 12 months in steel followed by bottling and further refinement in the bottle

Characteristics organoleptic: it's ruby red, purple nose, cherry with the presence of small notes of vanilla and cinnamon spice

Dynamic, fresh, savory sip, well integrated and velvety tannins

Alcohol produced: on average 12/13

Combinig: hors d'oeuvres of earth, very aged cheese and meat



Lacryma Christi del Vesuvio Bianco

Denominazione di Origine Protetta

Grapes: Falanghina 20% Caprettone 80%

Area of production: production area Monte Somma

Exposure and altitude: mountainous territory, facing south

Type of territories: sandy volcanic with presence of pumice stone and lapilli

Breeding system: espalier with Guyot pruning

Density: 3000 for hectare

Yield grape kg/ha: 6000

Grape harvest time: october

Technique to produce wine: destemming of the grapes, followed by static decanting for 24 hours, then only the free-run must is fermented at a controlled temperature

Aging: 3 months on fine lees with bottonàge followed by bottling and further refinement in the bottle

Characteristics organoleptic: it's straw yellow on the nose notes of white fruit (peach, apple, apricot) presence of floral notes such as broom. Fresh, savory, vibrant sip with a finish of long acidity and persistence

Alcohol produced: on average 12/13

Combinig: hors d'oeuvres of fish and earth, fish, cheese of half mature and buffalo mozzarella



Boxes and packs

Wooden boxes of 1, 2, 3 or 6 wines of the line DOP and TOP.
you can choose the bottles inside or take the whole range as
wine tasting.







*Sparkling Wine
and Passito*



Falanghina: grapes with a great potential and optimal acidity, it lends itself very well both for sparkling and drying process, because it fully conveys the specific characteristics of its vineyard of origin, making the finished product unique.



Ardesia Falanghina Spumante Brut

Grapes: Falanghina 100%

Area of production: Taburno DOCG production area Exposure and altitude: hill territories facing South - East, 300/450 m. above sea level

Type of soil: calcareous and tufaceous

Pruning system: guyot

Density: 4000 per hectare

Yield per hectare: 9000

Harvest time: mid- september

Technique of vinification: grapes are picked by hand, slightly in advance, then pressed, destemmed and naturally fermented at a low temperature according to Charmat method, obtaining a higher acidity. It stays for at least two months in contact with yeast (sur lies)

Organoleptic characteristics: light straw yellow with pearl white highlights. The sparkle is slight, lively and persistent. Bouquet: highly aromatic, with fruity and floral aromas with notes of yeast and soft bread crust.

Flavour: Dry taste with pleasant fruitiness and acidity and a balance between alcoholic content and sugars produced by grapes that are used

Best served with: perfect as aperitif, suitable for all types of starters and all types of meals based on: fish, rice, pasta, white meat, tasty fish and fresh cheese

Storage: horizontal, at a controlled temperature (14 – 18°) away from direct heat and light

Glass type recommended: flute of medium width goblet for sparkling wine

Serving temperature: 6° - 8°C

Alcohol produced: 12% bottle

Bottle Formats: 0,75 lt.



Passito Falanghina IGP Campania

Indicazione Geografica Protetta

Grapes: Falanghina 100%

Area of production: Taburno DOCG production area Exposure and altitude: hill territories, facing South - East at 300/400 m. above sea level

Type of soil: calcareous and tufaceous

Pruning system: guyot

Density: 4000 per hectare

Yield per hectare: 5000

Harvest time: mid-october

Technique of vinification: after having monitored plant health and progress of ripening, best grapes are picked by hand and placed in specific small plastic boxes in grape-drying buildings (a proper ventilated room for drying) until the end of december. During all this period, grapes are continuously monitored to remove sour ones. Cryomaceration is then performed for 24 hours at a low temperature and soft pressing. Next step is fermentation at a controlled temperature until reaching the planned sugar residue

Organoleptic characteristics: it has a deep golden yellow colour, initially pale, and during the years it acquires a full, intense and complex scent, evoking with great immediacy authentic sweet scents of apricot, honey, raisins, dried figs, almond and pear and peach jam. Perfectly balanced for sweetness, acidity and softness, it pleases the palate with its complexity of soft and comfortable notes

Alcohol produced: 13/16%

Best served with: ideal serving temperature: 11-13°C. To be matched at the end of a meal with refined honey and dried fruit desserts, fresh and dry pastry, soufflé, mousse, pies, dark chocolate but also with foie gras, mature and herb cheese

Bottle Formats: 0,50 lt.



IGP Wines



The ideal synergy between land, cellar art and man, the right balance between innovation and tradition give rise to these wines, which reveal character and strong personality.



Aglianico Campania

Indicazione Geografica Protetta

Grapes: Aglianico

Area of production: Taburno DOCG production area

Exposure and altitude: hill lands, facing South – East at 300/450 m. above sea level

Type of soil: calcareous and tufaceous

Pruning system: guyot

Density: 1600/3500 for hectare

Yield per hectare: 11000

Harvest time: october

Technique of vinification: grapes are harvested by hand; after destemming and pressing they are macerated for 15/20 days. Then, a soft pressing is performed in steel.

Organoleptic characteristics: the color is ruby red, it has an intense hint of red fruit. It has a soft taste with a persistent spiced fragrance

Alcohol produced: 12/13,5%

Best served with: roast or grilled red meat and game

Bottle formats: 0,375 / 0,75 lt.



Falanghina Campania

Indicazione Geografica Protetta

Grapes: Falanghina

Area of production: Taburno DOCG production area

Exposure and altitude: hill territories, facing South – East at 300/450 m. above sea level

Type of soil: calcareous tufaceous

Pruning system: guyot

Density: 1600/3500 per hectare Yield per hectare: 11000

Harvest time: end of September

Technique of vinification: grapes are harvested by hand when the ripeness is complete. Grapes are first pressed and destemmed and then undergo fermentation as white at a controlled temperature of 14°C in steel tanks

Organoleptic characteristics: straw yellow with tease of fruit. The taste is soft and has a long aromatic persistence

Alcohol produced: 12/13%

Best served with: hors d'oeuvres of fish, shellfish, white meat and sweet varieties of cheese

Bottle formats: 0,375 / 0,75 lt.



Greco Campania

Indicazione Geografica Protetta

Grapes: Greco

Area of production: Taburno DOCG production area

Exposure and altitude: hill territories, facing South – East at 300/450 m. above sea level

Type of soil: calcareous tufaceous

Pruning system: guyot

Density: 1600/3500 per hectare

Yield per hectare: 11000

Harvest time: end of september

Technique of vinification: grapes are harvested by hand when the ripeness is complete. Grapes are first pressed and destemmed and then are fermented as white at a controlled temperature of 14°C in steel tanks

Organoleptic characteristics: straw yellow with tease of fruit. The taste is soft and has a long aromatic persistence

Alcohol produced: 12/13%

Best served with: hors d'oeuvres of fish, shellfish, white meat and sweet varieties of cheese

Bottle formats: 0,75 lt.



Fiano Campania

Indicazione Geografica Protetta

Grapes: Fiano

Area of production: Taburno DOCG production area

Exposure and altitude: hill territories, facing South – East at 300/450 m. above sea level

Type of soil: calcareous tufaceous

Pruning system: guyot

Density: 1600/3500 per hectare

Yield per hectare: 11000

Harvest time: end of september

Technique of vinification: grapes are harvested by hand when the ripeness is complete. Grapes are first pressed and destemmed and then are fermented as white at a controlled temperature of 14°C in steel tanks

Organoleptic characteristics: it is yellow with tease of fruit. The taste is soft and has a long aromatic persistence

Alcohol produced: 12/13%

Best served with: hors d'oeuvres of fish, shellfish, White meat and sweet varieties of cheese

Bottle formats: 0,75 lt.



Coda di Volpe Campania

Indicazione Geografica Protetta

Grapes: Coda di Volpe

Area of production: Taburno DOCG production area

Exposure and altitude: hill lands, facing South – East at 300/450 m. above sea level

Type of soil: calcareous, tufaceous

Pruning system: guyot

Density: 1600/3500 per hectare

Yield per hectare: 11000

Harvest time: end of September

Technique of vinification: grapes are harvested by hand when the ripeness is complete. Grapes are first pressed and destemmed and then are fermented as white at a controlled temperature of 14°C in steel tanks

Organoleptic characteristics: it is straw yellow, with tease of fruit. Taste is soft with a long aromatic persistence

Alcohol produced: 12/13%

Best served with: hors d'oeuvres of fish, shellfish, white meat and sweet types of cheese

Bottle formats: 0,75 lt.



Campania Rosato

Indicazione Geografica Protetta

Grapes: Aglianico

Area of production: Taburno DOCG production area

Exposure and altitude: hill territories, facing South – East at 300/450 m. above sea level

Type of soil: tufaceous Pruning system: guyot

Density: 4000 per hectar

Yield per hectare: 9000

Harvest time: beginning of October

Technique of vinification: grapes are harvested by hand when the ripeness is complete. Grapes are before pressed and destemmed and then fermented as white wine at a controlled temperature of 13°C in steel tanks

Organoleptic characteristics: rose colour with coral hints, fruity flavour with an intense fresh strawberry hint and a perfect aromatic balance expressed

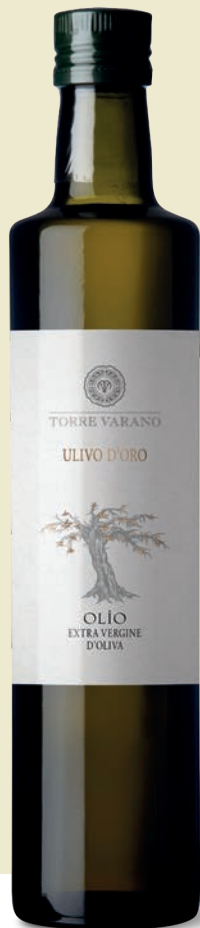
Alcohol produced: 12.5/14%

Best served with: aperitifs and starters, hors d'oeuvres of fish, white meat and white sauces

Bottle formats: 0,75 lt.



Olio



The introduction of olives cultivation dates back to Greeks and Phoenicians, who spread the use of olive oil as a food, but also as ingredient of ointments and fragrances, in all colonised territories. Romans, then, extended cultivation of olives in all the region and, largely, in the province of Benevento. “Iuvat olea magnum vestire Taburnum (olive groves should cover the big Taburno)” as argued Virgilio in Georgics; and olives are already present in Samnium in 6th century A.D.; its cultivation quickly spread in all olive-growing regions, as widely documented by several findings preserved in many provincial museums.

Ulivo D'Oro

Olio extravergine di oliva

Area of production: production area Taburno

Exposure and altitude: hill territories, positioned to south – east at 300 on sea level

Olive Varieties: blend of local varieties, with prevalence: ortice, ortolana, leccino e racioppella

Harvest period: november

Harvest Method and extraction system: The olives are picked from the plant when they are perfectly ripe, by the traditional method of “brucatura” (the olives are hand picked) which allows to select the best fruits; in the immediate next step aftermath, the olives are processed through a system of milling and separation by a continuous cycle system machinery

Tasting notes: this oil has a brilliant green colour with golden reflection. It shows an elegant fruity bouquet that is associated to a great fluidity at taste

Best served with: ideal with raw or steamed fish starters, shellfish, delicate first courses

Notes: the extra virgin olive oil is a fully natural product, obtained by simply pressing the fruits. It does not contain preservatives. For this reason the product requires particular care: it must be well preserved in a cool and dry place, away from direct light and heat sources. That is the best possible way to preserve every feature and quality for a long time

Bottle formats: 0,50 / 0,75 lt.





— AZIENDA AGRICOLA —

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