



TORRE VARANO
VITICOLTORI IN TORRECUSO

history, land, passion

INVECTION W
AMBROSIA

Benevento



The city of Benevento is in the inland area of Campania region, located between the rivers Sabato and Calore, with a past rich of history and stunning and suggestive monuments which testimony centuries of glorious events. It's a city which can be defined as an open-air museum. Well known as the "City of witches", also thanks to its famous liqueur, the history of this magic city can be summarised in three main periods: Roman, Lumbar and Pontifical. Each period left historical and artistic evidences of great value. The Arch of Trajan, located in the city centre, was built between A.D. 114 and 117 in honour of the emperor Trajan, at the beginning of Via Traiana, which shortened the route from Benevento to Brindisi; the Roman Theatre, built according to the wished of Caracalla, is popular for its excellent acoustics; the Arch of Sacrament. During the Lumbar period, following the fall of the Kingdom of Pavia, the city became a principality thanks to Arechi who created numerous architectural works, being a lover of arts and culture, such as S. Sofia church, with its beautiful cloister, and Civitas Nova, with its perimeter walls. The end of Lumbar domination marks the transition of Benevento to the pontifical rule: architectural evidences of this period are the majestic Rocca dei Rettori, the Duomo, Palazzo Paolo V, Basilica di S. Bartolomeo and Basilica della Madonna delle Grazie. With the unification of Italy, Benevento freed from the pontifical rule and was declared Province of Italy by the Decree of 25 October 1860 of Giorgio Pallavicini. It is worth a visit at the Hortus Conclusus, in the garden of the ex-convent of S. Domenico, in Piazza Guerrazzi, a set of significant sculptural elements of the artist Domenico Paladino, constituting a single finished work.

Places to see: Arch of Trajan; Roman Theatre; Arch of Sacrament; San. Ilario Church; Ponte Leproso; Rocca dei Rettori; Church and Cloister of Santa Sofia; Lumbar walls; the Duomo; Paolo V Palace; Basilica di San Bartolomeo; Basilica Madonna delle Grazie; Hortus Conclusus.



Torrecluso

... Paesello ove è tardo il cammino per l'erte pietrose e ardito l'ingegno, ove il gelo è precoce e tardivo l'invermiarsi delle ciliegie, ove sul labbro dei popolani scorre lo epigramma e il vino ...

This town was first mentioned in the 11th century as "torum licusi", originating from the word "torus" or "toronis" which means hill, representing the town setting, and from the diminutive "toriculus", which then became "Terlicuso" and finally "Torrecuso". No greek, etruscan or samnite ruin has been found in its territory or neighbouring areas, therefore its medioeval origin is quite certain. Town centre has definitely a medieval layout designed to defend Benevento, which was the feudal capital of the Lombard duchy at that time. In fact, there was a tower to provide protection to Benevento in that period; this tower than became a baronial palace, which also hosted Ferdinando I d'Aragona. The Foeniculum bridge, dating back to Roman times, deserve mentioning; it allowed to cross the river Calore.

Until the 13th century, there was also Fenocchio Castle, destroyed by the earthquake of 1349.

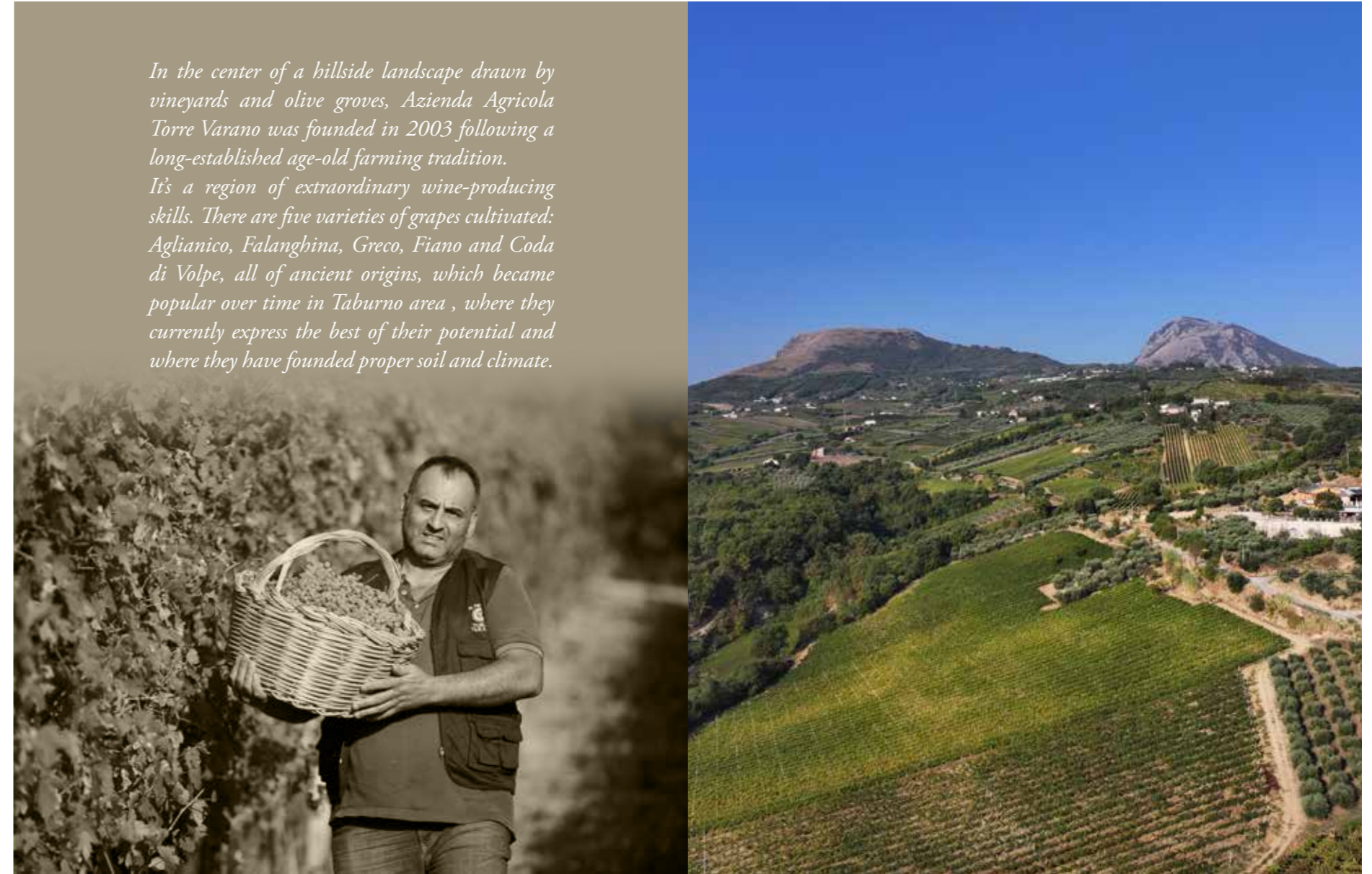
It was a feudal domain of Fenocchio barony, then it passed to Della Leonessa, Caracciolo and Cito baronies.

The town has always been an autonomous municipality and reached its maximum prosperity between 17th and 18th centuries, with a large civil class characterised by culture and honesty. Subsequently, the Mellusi family of Sant'Agata de' Goti settled there, and then became owner of the baronial palace, where Antonio Mellusi was born, who was defined as the "poet with the roots in Samnium". The church of SS. Annunziata (14th century) is very beautiful, decorated with paintings of 1700 and 1800. The altarpiece on the major altar is admirable. In this church the remains of San Vincenzo di Saragozza, a Spanish martyr, are preserved; his bones must have been brought there by the marquis Carlo Andrea Caracciolo.





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 22 hectares, between the towns of Torrecuso and Ponte, of which 17 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.



Torre Varano: the authentic taste of our land.



Four bottles of wine are lined up on a black background. From left to right: a dark bottle with a white label featuring the number "36+6" and a red circular logo; a light green bottle with a white label that says "Niche" and "Salaparuta"; a dark bottle with a gold and black label that says "TORE VARANO" and "L'EROE"; and a dark bottle with a white label that says "AGLIANICO DEL TABARNO" and "Cannicella".

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.



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Niche Falanghina IGP Beneventano

Indicazione Geografica Protetta

History and Identity

The triumph of patience.

Niche embodies a deliberate choice: to wait. The Falanghina is carried beyond its natural timing, harvested late, with fermentation and ageing in wood that enhance its complexity and elegance.

Each bottle is the result of a controlled tension between sweetness, structure, and freshness. An achievement reached without haste.

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



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Carmine D'Occhio CD 1912

Aglianico del Taburno Riserva

Denominazione di Origine Controllata e Garantita

History and Identity

A story that spans time.

C.D. 1912 recounts the origins of the D'Occhio family, intertwining memory and vision. From their experience in the United States to their return to Italy, culminating in the purchase of the land and the founding of the estate—each step is a root.

This Aglianico del Taburno Riserva is the result of that continuity, a wine that carries the weight of history and the precision of the present. A legacy to be savoured, generation after generation

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



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36+6 Aglianico del Taburno

Denominazione di Origine Controllata e Garantita

History and Identity

Time is the true substance of wine.

36 months in wood and 6 months in bottle: a necessary journey for the Aglianico to find its balance. During this period, the tannins evolve, the structure unfolds, and the wine gains depth and harmony.

It is not merely ageing; it is the shaping of character. A wine that exists thanks to time.

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 ad 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



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L'Eroe Aglianico del Taburno

Denominazione di Origine Controllata e Garantita

History and Identity

The courage of the first step.

L'Eroe was born as a tribute to the estate's first flagship wine: the first Aglianico to undergo ageing in barriques and emerge triumphant—powerful and fully realised.

The name evokes the image of a warrior standing firm after battle. In the same way, the wine transforms the varietal strength of Aglianico del Taburno into a noble presence, sculpted by time and wood.

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.



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



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Boscoscuro

Aglianico del Taburno

Denominazione di Origine Controllata e Garantita

History and Identity

Where the light recedes, the deepest soul of Aglianico is born. Among vineyard rows overlooking woodland edges and ancient slopes, Boscoscuro takes its name from the dusk-lit atmosphere that envelops the vineyard at nightfall. Here the vine grows in silence, driving its roots deep into demanding soils, where time and patience are integral to the process. An Aglianico that does not assert itself, but reveals its character slowly.

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



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Tremilia

Sannio Aglianico

Denominazione di Origine Protetta

History and Identity

Three places, one identity. Tremilia was born from a foundational gesture: collecting three stones, one from each vineyard plot where the grapes are grown. These stones became the estate's cornerstone, a symbol of roots and continuity. The wine embodies this union, translating it into structure, balance, and depth. An Aglianico born from unity, shaped into character.

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: calcareous 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



Volturna

Sannio Barbera

Denominazione di Origine Protetta

History and Identity

The breath of the wind sweeps across the hillside.

Volturna takes its name from Volturnus, the ancient deity of rivers and the warm southern winds. Like air in constant motion, this wine expresses liveliness, drive, and energy, with evolving aromas and a dynamic palate.

It is a tribute to the most fluid element of the Sannio landscape: the wind that passes, changes, and renews. A vibrant red that is never still.

Grapes: 100% Barbera

Production area: Sannio Beneventano production area

Exposure and altitude: hilly terrain at 200/250 meters above sea level

Type of soil: calcareous marl

Training system: espalier with Guyot pruning

Plant density: 5000 per hectare

Grape yield Kg/ha: 9000

Harvest period: late September to early October

Winemaking techniques: the fully ripe grapes are hand-harvested. After being destemmed and crushed, they undergo fermentation for 15 to 20 days in steel tanks

Organoleptic characteristics: intense violet-red color with fruity and floral aromas. It has a soft taste with a persistent fruity, floral, and slightly spicy fragrance

Alcohol content: 12.5/14%

Food pairings: first courses, risottos, and baked pasta, especially with truffle flavor; for main courses, it pairs perfectly with roasted meats and red meats

Bottle formats: 0.75 lt



Dracaurum

Taurasi

Denominazione di Origine Controllata e Garantita

History and Identity

Strength transformed into value

Dracaurum unites two symbols: the dragon, a primordial force, and gold, an expression of time and preciousness. In the quiet of the barrels, the wine undergoes a slow transformation, where power is refined and elevated. The result is a Taurasi that evolves, unfolds, and gains nobility. A wine born impetuous, destined to become timeless.

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

Bottle formats: 0,75 lt



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Aetheris

Lacryma Christi del Vesuvio Rosso

Denominazione di Origine Protetta

History and Identity

Where fire meets air, balance is born.

Aetheris evokes the ether, the highest and purest part of the sky. Here, it becomes a metaphor for a wine that unites the volcanic matter of Mount Vesuvius with a remarkable lightness. The vines grow on lava terraces, from which the wine draws energy and tension. A red that does not weigh you down, but lifts you instead. A balance between depth and transparency.

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

Bottle formats: 0.75 lt



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Oblivium

Lacryma Christi del Vesuvio Rosato

Denominazione di Origine Protetta

History and Identity

A sip that lightens time.

Oblivium takes its name from the Latin oblivio, the gentle fading of thoughts that makes room for the present. Here, the name becomes a promise: a sip that invites you to forget the weight of the day—not to erase memory, but to grant a moment of respite and pleasure. Oblivion becomes a form of care—an invitation to pause, breathe, and let worries drift away as the wine unfolds its aromas.

Grapes: 80% Piediroso, 20% Aglianico

Production area: Monte Somma production area

Exposure and altitude: mountainous terrain exposed to the south

Type of soil: volcanic sandy soil with the presence of pumice stone and lapilli

Training system: espalier with Guyot pruning

Plant density: 3000 vines per hectare

Grape yield Kg/ha: 6000

Harvest period: second decade of October

Winemaking techniques: the ripe grapes are hand-harvested. After destemming and crushing, they undergo soft pressing, followed by fermentation in white at a controlled temperature of 12°C in steel tanks.

Organoleptic characteristics: pale pink color with intense fruity aromas, a bouquet of fresh flowers, wild strawberries, and raspberries. On the palate, it is fresh, recalling red fruits.

Alcohol content (% by volume): 12/13.5

Food pairings: excellent with dishes based on shellfish and seafood, and for tastings of fresh and aged cured meats and cheeses. Recommended with pizza.

Bottle formats: 0.75 lt



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Roccevine

Taburno Falanghina del Sannio

Denominazione di Origine Protetta

History and Identity

Here, the land is more than soil: it is living matter.

On the slopes of Mount Taburno, among terraces shaped by time, the vineyard grows on a mosaic of rocky fragments and clay, capable of retaining both water and memory. Roccevine is born from this energy: stones that breathe and transmit to the wine a clear, vibrant mineral character.

The sun guides ripening, while hillside breezes moderate its pace. A vertical wine that speaks the language of the land.

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



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Eliosfera

Taburno Sannio Greco

Denominazione di Origine Protetta

History and Identity

Light and matter converge in the heart of Taburno, expressing a delicate balance between solar warmth and the freshness of altitude.

Greco drives its roots deep into porous tuff, a guardian of ancient seas and silent energy. From this land comes a wine with a pronounced mineral imprint, crossed by saline tension—a white that vibrates between light and stone.

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



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Veliandro

Taburno Sannio Fiano

Denominazione di Origine Protetta

History and Identity

A nurturing wind, a cluster that grows.

For our family, Veliandro is the Taburno wind that caresses the oleanders, carrying with it their secret fragrance. Each cluster is born from its passage: a warm breath that brushes the flowers and imparts character to the land. Where Fiano is cultivated, Veliandro blows more often, ripening the grapes with a distinctive character: intense aromas, gentle warmth, and a strength drawn not only from the soil but also from the air. A Fiano that gradually reveals itself, never fully exposed.

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



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Lunacalma

Taburno Sannio Coda di Volpe

Denominazione di Origine Protetta

History and Identity

The silence of the night takes shape in the glass.

The slender clusters of Coda di Volpe evoke the light step of a nocturnal creature. The image is of a summer night: the moon high above, the countryside still, a fox approaching, a barely perceptible movement among the rows, tasting and disappearing, leaving behind only a whisper of leaves and scent. Lunacalma is born from this balance of delicacy and quiet. A suspended wine, where everything happens without a sound.

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



Nyxaria

Lacryma Christi del Vesuvio Bianco

Denominazione di Origine Protetta

History and Identity

The night meeting the light.

Nyxaria is born from the union of Nyx, goddess of the night, and aria (air). The name evokes twilight over the Gulf of Naples, when the sky deepens and aromas become more vivid.

The wine reflects this duality: freshness, aromatic clarity, and a mineral trace that speaks of the volcanic nature of the soil. An ethereal white, suspended between sky and earth.

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

Bottle formats: 0.75 lt





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.



Veliròsa

Rosato Frizzante Campania

Denominazione di Origine Protetta

History and Identity

A veil of light in the glass.

Veliròsa is inspired by the image of a barely-there colour, a delicate pink brought to life by bubbles.

It tells the story of a moment on the Taburno Hills: morning freshness, dew reflecting the light, and the subtle energy that moves through the landscape. A delicate, luminous sparkling rosé, defined by balance and lightness.

Grapes: Aglianico

Production area: DOCG Taburno production area

Exposure and altitude: hilly terrain exposed to the southeast at 300/450 meters above sea level

Type of soil: calcareous, tuffaceous

Training system: guyot

Plant density: 1600/3500 vines per hectare

Grape yield Kg/ha: 10000

Harvest period: early October

Winemaking techniques: the grapes are harvested by hand at slightly earlier ripeness. After pressing, destemming, and pressing, the must is fermented in white at a temperature of 12°C in steel tanks, followed by a short aging on fine lees. The base wine obtained is then refermented in autoclave

Organoleptic characteristics: pale pink color with coral reflections, displaying effervescence. On the nose, it is fragrant with an intense fruity aroma, particularly strawberry, fresh and fragrant, expressing its balance and perfect aromatic correspondence

Alcohol content (% by volume): 11

Food pairings: pairs well with appetizers and starters of both land and sea, first courses based on fish, white meats, and is ideal with pizza.

Bottle formats: 0.75 lt



Vèsyra

Falanghina Frizzante Campania

Denominazione di Origine Protetta

History and Identity

The breath of the evening.

Vèsyra is born from the meeting of daytime warmth and the freshness of the evening breeze. It is that moment when the land releases its energy and the air transforms it.

The wine follows this rhythm: lively, fragrant, with bubbles that lift the aromas and make them dynamic. A sparkling Falanghina that combines fullness and lightness in a continuous, flowing sip.

Grapes: Falanghina

Production area: DOCG Taburno production area

Exposure and altitude: hilly terrain exposed to the southeast at 300/450 meters above sea level

Type of soil: calcareous, tuffaceous

Training system: guyot

Plant density: 1600/3500 vines per hectare

Grape yield Kg/ha: 10000

Harvest period: mid-September

Winemaking techniques: the grapes are harvested by hand at slightly earlier ripeness. After pressing, destemming, and crushing, the must is fermented in white at a temperature of 12°C in steel tanks, followed by a short aging on fine lees. The base wine obtained is then refermented in autoclave

Organoleptic characteristics: pale straw yellow color with a light effervescence. It appears with a small amount of bubbles. On the nose, it is fragrant with an intense fruity aroma, particularly exotic fruits, fresh, and aromatic, expressing its balance and perfect aromatic correspondence

Alcohol content (% by volume): 11

Food pairings: Pairs well with appetizers of both land and sea, first courses based on fish, white meats, and is ideal with pizza

Bottle formats: 0.75 lt



Ardesia

Falanghina Spumante Brut

History and Identity

The memory of stone.

Ardesia was born as a tribute to the rock that supports the vineyards: hard, layered, able to split into thin surfaces like pages.

From this image, the wine takes shape, carrying a precise structure, mineral tension, and a depth that unfolds over time. A Falanghina to be read like a story engraved in stone.

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



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



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 hectare

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



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



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

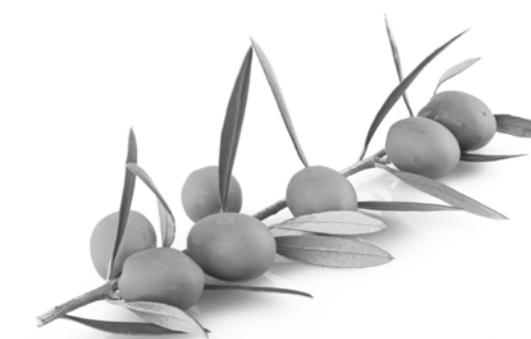
Harvest Method and extraction system: The olives are picked from the plant when they are perfectly ripe, by the traditional method of "brucatura" (the olives are hand picked) which allows to select the best fruits; in the immediate next step aftermath, the olives are processed through a system of milling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





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