

# PODERI FOGLIA

CAMPANIA



**DESCRIPTION:** 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 the 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:** Caiazzo, CE  
**REGION:** Campania  
**VITICULTURE:** Organic  
**VARIETALS:** Pallagrello Bianco, Pallagrello Nero, Aglianico, Falaghina  
**SOIL TYPE:** Volcanic tufo with overlays of maritime deposits

**ENOLOGIST:** Paolo Caciorgna  
**VITICULTURIST:** n/a  
**HECTARES VINEYARD:** 6  
**TOT PROD BOTTLES:** 25,000



## FALANGHINA 2009

**VARIETY:** 100% Falanghina  
**APPELLATION:** IGT Campania  
**TOTAL PRODUCTION:** 5,000  
**VINEYARD ALTITUDE:** 500 meters

88 POINTS - WINE ADVOCATE



## AGLIANICO 2009

**VARIETY:** 100% Aglianico  
**APPELLATION:** IGT Roccamonfina  
**TOTAL PRODUCTION:** 5,000  
**VINEYARD ALTITUDE:** 200 meters  
**AGING:** 6 months stainless steel, 6 months in bottle