

I Cacciagalli

Falanghina "Aorivola"

Appellation: Roccamonfina IGT

Type: White, dry

Varietal: 100% Falanghina

Organic and Biodynamic

I Cacciagalli's Aorivola is a white wine, fresh, fragrant and thirst-quenching. Sincere and straightforward, a rich and nervous Falanghina that stands out from the others, showing its "Casertano" character.

Tasting Notes

Color: Bright golden.

Bouquet: White flowers, with nuances of citrus on the finish.

Taste: Light and fresh with a smooth persistence.

Alcohol: 12.5-13% (varies with vintage) **Serving Temperature:** 10-12 C° (50-54° F).

Food Pairings

Shellfish, and lighter fish dishes.

Vineyard Notes

Production Area: Aorivola, Caianello, CE. **Elevation:** 300 meters (980 feet) a.s.l.

Soil: Volcanic, sandy calcareous with good organic matter.

Training System: Guyot.

Density: 4,400 plants per hectare.

Yield: 50-60 q/hectare.

Winemaking Notes

Harvest: Manual, the last days of September.

Yeasts: Ambient, native yeasts.

Vinification: Vinified and aged in concrete with 12-hour maceration. Unfiltered,

unclarified.



I Cacciagalli is a burgeoning estate in the northern region of Caserta, located at the foot of the spectacular, inactive volcano of Roccamonfina, in the land the ancient Romans called Campania Felix, a particularly fertile terrain which continues to yield exceptional products to this day. Diana Iannaccone is a young agronomist who decided to follow non-invasive methods of cultivation to respect the land of her family's estate and Mario Basco is a passionate wine connoisseur, not only for taste and aroma but also for the wine's individual story, the story of the men and women and the territorial peculiarities that a good wine can recall. Uniting Diana and Mario is not only their love for each other but also the love for their land; more than a business, theirs is a life's journey undertaken to share a common passion for wine and for their land, to live their lives fully present, where life happen, among those very vines and fields.