

I Cacciagalli

Aglianico "Phos"

Appellation: Roccamonfina IGT

Type: Red, dry

Varietal: 100% Aglianico

Organic and Biodynamic

I Cacciagalli's Phos is an intense, voluminous but gentle red wine. Soft, but with a dense and fine tannic texture, it moves persuasively in the mouth, leaving footprints of depth and richness. Juice and matter in one wine.

Tasting Notes

Color: Deep garnet.

Bouquet: Concentrated aromas of pepper, black cherry, anise, and minerals.

Taste: On the palate the wine shows concentrated, dark fruit, with balanced acidity

and soft natural tannins.

Alcohol: 13.5% (varies with vintage) **Serving Temperature:** 16 C° (60° F).

Food Pairings

Grilled meats and roasts.

Vineyard Notes

Production Area: Cacciagalli, Teano, CE. **Elevation:** 200 meters (650 feet) a.s.l.

Soil: Volcanic, sandy calcareous with good organic matter.

Training System: Guyot. **Density:** 4,400 vines per Ha.

Yield: 60-70 q/hectare.

Winemaking Notes

Harvest: Manual, first 10-days of October.

Yeasts: Ambient, native yeasts.

Vinification: Vinified and aged in amphora with long macerations. 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.