



VINITY
WINE COMPANY

I Cacciagalli Fiano "Nusigepa"

Overview

- Nusigepa comes from three hectares of Fiano grown on the volcanic, sandy, and calcareous soils of Teano, at the foot of the extinct Roccamonfina volcano — land the Iannaccone family has farmed since the 1700s, and which Mario Basco and Diana Iannaccone now work biodynamically, where currents off the Apennines meet sea air blowing in from the coast. The grapes ferment spontaneously, with skin maceration and about 10% whole clusters left intact, then rest in 25-hectoliter concrete tanks — nothing added beyond a whisper of sulfur. The result is fresh and elegant, floral and fruity on the nose, with pear and freshly cut grass giving way to a mineral core, warmth, and bright, pleasant acidity. Only 3,000 bottles are made.

Appellation: Roccamonfina IGT

Type: White, dry

Varietal: 100% Fiano

Winemaking and Vineyard Notes

Production area: Locality Aorivola, Caianello (Ce), 300 m above sea level

Cultivation method: Organic and biodynamic agriculture

Soil: Volcanic, clayey, calcareous with good organic substance

Training system: Guyot

Planting density: 4,400 plants per hectare

Yield per Hectare: 50-60 q

Harvest period: Third ten days of September

Harvest method: By hand

Yeasts: Indigenous

Vinification: Vinified and aged in cement with 12-hour maceration; Unfiltered, unclarified

Tasting Notes

Color: Bright golden.

Bouquet: Floral and fruity, pear, freshly cut grass

Palate: Mineral character, warmth, pleasant acidity

Alcohol: 12.5-13% (varies with vintage)

Serving Temperature: 10-12 C° (50-54° F).

Food Pairing

Shellfish, and lighter fish dishes.



At the foot of the extinct Roccamonfina volcano in Teano, **I Cacciagalli** has farmed this land since the 1700s. Mario Basco and Diana Iannaccone relaunched the estate in 2004, working biodynamically where Apennine air meets breezes off the coast. Vines of Fiano, Falanghina, Aglianico, Piediroso, and Pallagrello Nero share volcanic, sandy soils with hazelnuts, olives, and wheat. Wines ferment spontaneously and age in terracotta amphorae and concrete, with barely a whisper of added sulfur. Alongside roughly 65,000 bottles a year, the estate runs a wine resort, restaurant, and bio-lake — winemaking as one part of a larger, slower life.