VINITY
WINE COMPANY

I Cacciagalli
Pallagrello Nero “Sphaeranera”



BIOLOGICO

Overview

- Literally the black sphere, Sphaeranera is I Cacciagalli’s tribute to Pallagrello Nero, the little round, dark-berried grape of the Alto Casertano, once a favorite of the Bourbon kings in nearby Caserta. It grows in a tiny plot of loose, sandy volcanic soil at the foot of Roccamonfina, farmed biodynamically and picked by hand in early October. Then the Cacciagalli team steps back: native yeasts, seven to eight months on the skins, all inside terracotta amphorae. Nothing fined, nothing filtered.

Appellation: Roccamonfina IGT
Type: Red, dry
Varietal: 100% Falanghina

Winemaking and 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: 50-60 q/hectare.
Harvest: Manual, first 10-days of October.
Yeasts: Ambient, native yeasts.
Vinification: Vinified and aged in concrete tanks. Unfiltered, unclarified.

Tasting Notes

Color: Intense Ruby Red.
Bouquet: Aromas of wild visciole (sweet and sour cherries), and dark berries.
Palate: A fresh fruit-forward juicyness overlaying earth. Altogether a pleasant tasting wine with young, fruit tannins and a long lasting fruity finish.
Alcohol: 12.5% (varies with vintage)
Serving Temperature: 14–16 °C (57–60 °F)

Food Pairing

Pizza margherita, grilled portobellos with mozzarella and thyme, salumi, pasta with tomato and basil, grilled sausages.



I Cacciagalli is a small biodynamic estate in Teano, in northern Campania’s Alto Casertano, set on the slopes of the extinct Roccamonfina volcano. The land has belonged to Diana Iannaccone’s family for generations; today she, an agronomist, and her husband Mario Basco farm about nine hectares of native grapes only: Aglianico, Piedirosso, Pallagrello Nero, Falanghina and Fiano. Their volcanic soils are rich in minerals. In the cellar, some sixty terracotta amphorae do most of the work, hosting spontaneous fermentations and long skin macerations. Nothing is fined or filtered, so every wine tastes of this place.

5950 Doyle Street Ste. #4 | Emeryville, CA 94608 | 510-601-6010 | orders@vinitywinecompany.com

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