

where	what	when	sugg. retail
ITALY	WHITE	WEEKLY	PLEASE INQUIRE

COLLI DI CASTELFRANCI
"FALANGÓ"
SANNIO FALANGHINA



An Italian white wine perches on the rim of a volcano and ponders his own mortality.

conceptual doppelgänger



Have you ever put a piece of quartz in your mouth? As a child you would go, 'ewwww'. As an adult, you'd make a funny face and

then try it again - it might taste like the harder elements of our earth's crust - things that only as an adult you can appreciate as part of who we are, literally. It speaks to the 'ashes to ashes, dust to dust' thing I've heard people say. Add to that wine's cultural significance through the ages and you start to see wine as something so much more - the sum of the earth and our role on it. Falango is way yummiier than quartz.

Winemaker	Carmine Valentino - Named 2010 Winemaker of the Year in Campania by the magazine "Duemila Vini" published by Gambero Rosso.
Alcohol	12.5%
Grapes	100% Falanghina
Region	Campania
Sub-Region	Benevento
Vine Age	23 years old
Vineyard	28 total ha, 5 ha of Falanghina
Yields	60 quintals/ha
Soil/Aspect	Chalk & clay dominant. Southwest facing.
Closure	Cork
Size	750ml
Producer	Established in 2002, the company is family owned by two brothers-in-law, Gregorio Luciano and Gerardo Colucci. Both hark from generations of winegrowers in the region; and prior to starting their own venture, had sold their grapes to large companies in the area. Their philosophy is to balance tradition and technology, with hard work and a dedication to their passion. Through their efforts, they have managed to dominate the landscape for quality wine production in Irpinia.
Viti/Vini	Sustainable. Hand-harvested during the second half of October. Minimal intervention, with a real appreciation for the notion that great wine is made in the vineyard. De-stemmed and pressed off skins. Fermentation in temperature controlled (14-16 degrees Celsius) in 25 ton stainless steel tanks.

