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ITALY	WHITE	WEEKLY	PLEASE INQUIRE

**COLLI DI CASTELFRANCI**  
**"PENDINO"**  
**FIANO DI AVELLINO DOC**



*The Colli lineup plays like the cast of Fellini's Amarcord.*

**conceptual doppelgänger**



What the heck is that? That, my friends, is Paella nirvana to the true aficionado: socarrat.

Socarrat is the burnt rice that a properly cooked paella will develop on the bottom of the pan, closest to the heat. With this burning it is transformed and the smokey paprika and saffron become fused with the caramelizing grain to create something so much more than 'burnt'. The smell of it is really unique as well. Add some serious aromatics to the mix and you're not too far off from the magic of Pendino.

<b>Winemaker</b>	Carmine Valentino - Named 2010 Winemaker of the Year in Campania by the magazine "Duemila Vini" published by Gambero Rosso.
<b>Alcohol</b>	12.5%
<b>Grapes</b>	100% Fiano
<b>Region</b>	Campania
<b>Sub-Region</b>	Avellino
<b>Vine Age</b>	10 years old
<b>Vineyard</b>	28 total ha, 1.5 ha of DOC Fiano
<b>Yields</b>	60 quintals/ha
<b>Soil/Aspect</b>	Volcanic, Southwest facing.
<b>Closure</b>	Cork
<b>Size</b>	750ml
<b>Producer</b>	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.
<b>Viti/Vini</b>	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.

