



WHERE
ITALY

WHAT
WHITE

WHEN
WEEKLY

MUSTILLI FALANGHINA

Say the name and say it again.
So satisfying. For so long.

Mustilli



Sannio DOP Piedirosso 2013
Slow Wine 2015 | Slow Food editore - Vino quotidiano

WINEMAKER Anna Chiara Mustilli

REGION Campania

GRAPE VARIETY Falanghina

SOIL Calcaerous, volcanic, clay

AGE OF VINES Planted 1984 (Cesco di Nece) & 1997-2005 (Pozzillio), 2000-2005 (Presta)

PRODUCTION 50,000 bottles



CONCEPTUAL DOPPELGÄNGER

A man of distinction has passions. Not many. Just enough to add meaning to an existence that is effortlessly romantic by birthright. Sure he's got his station in life, but will be forever thought a dilettante if no endeavor is brought forth to the public's love. To have this 'thing' be the very stuff of art and science and love makes it all the more perfect. The truly interesting man will not be a superlative of just the idea of being interesting - it has to be nuanced and specific to truly be great. Falanghina is a wondrous love child - if you haven't already guessed.

VITI/VINI

Hand harvested at the end of October off of 3 organically farmed blocks totaling just under 2.5 hectares. Yields are low. Grapes are immediately whole bunch pressed at low pressure. Fermented in stainless steel at moderate temperatures 15-17 degrees Celsius) over 2-3 weeks. Maturation in stainless steel for 2-3 months with batonnage. Lightly fined, unfiltered and a small SO2 addition prior to bottling. 3 months in bottle prior to release.

PRODUCER

The Mustilli family settled in the town of Sant'Agata dei Goti at the start of the 14th century, and has been producing wine for 5

centuries. Sant' Agata dei Goti is a sub-region of the DOC Sannio, and Mustilli is the only winery in the area. All 20+ hectares are planted to indigenous varieties- Aglianico, Piedirosso, Falanghina and Greco di Tufo. Starting in the 1960's, Leonardo Mustilli established the modern day iteration of its production, replacing the dirt floor with cement for hygiene purposes and adding electricity. He is the first to have bottled pure Falanghina in the 70s. Today, the estate is run by 2 of the daughters- Anna Chiara, who manages the vineyards and winemaking, and Paola, the commercial side of the business. It is a family affair committed to maintaining the integrity of these beautiful hills and producing wine in a traditional manner that preserves the integrity of their history.

communal brands



CLASSIC WINE FOR MODERN PEOPLE