

ANTONIO CAGGIANO

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CAMPANIA FALANGHINA

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TECHNICAL DETAILS

The Estate

Antonio Caggiano founded his estate in the town of Taurasi, Campania, Italy in 1990 with the goal of re-establishing the reputation of Aglianico, one of southern Italy's most important indigenous grapes. An architect and photographer, Antonio came from a rural family and began bottling wine from his own grapes, first producing a Taurasi in 1994.

Wine Making

Ripe grapes receive a soft pressing. The must obtained is fermented in steel tanks at a controlled temperature (15-16 C). Aging in steel and bottles.

Food Suggestions

Pairs well with shellfish, vegetarian dishes, appetizers and snacks.

TASTING NOTES

The wine has an intense straw yellow color. In the mouth the aromas are reminiscent of exotic fruits such as pineapple and banana and apple and yellow flowers. The taste is rich, balanced by a good freshness.

Falanghina grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family-Owned
- Sustainable
- ABV%: 13
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

