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CLAUDIO QUARTA
VIGNAIOLI



Year
2022



Denomination
Campania IGP



Winery
Cantina Sanpaolo

Campania in a glass: Falanghina, Greco di Tufo and Fiano di Avellino together and never in the same glass concentration. Three soloists who create a harmony. No protagonist: only the taste.

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GRAPPOLI

SANPAOLO - CAMPANIA (Torreioni, Avellino), ITALY

		
Alcohol 13%	Acid	Residual sugar 3.1 g/L

Perched on a volcanic hill surrounded by vineyards and woods, it collects the legacy of a historical area and projects it into the future with a contemporary vision and language. It rises in the capital of Greco di Tufo DOCG in the heart of Irpinia, on a hilly ridge, to the right of the Sabato river. The grapes come from selected plots in the most suitable areas and are grown up to 700 meters above sea level, where the strong temperature range enhances its aroma. The soil is varied between clayey, calcareous, sandy and with ashes from Vesuvius.

VARIETY

40% Falanghina 30% Greco 30% Fiano
YIELD PER HECTARE: 80 Q / HA
8 months steel

TASTING NOTES AND PAIRINGS

Straw yellow in color, the nose releases mineral, fruity and white flower hints, on a background in which a slightly smoky tone moves. Fresh and well balanced mouth, savory verve wrapped in the right softness. A versatile wine, ideal for a tasty meal and simply to accompany a rich salad.

