



CANTINA DI SOLOPACA

VITICOLTORI DAL 1966

SELEZIONE

ORO

**The identity of a Territory
enclosed in the bottle**

**A historic valley crossed by a river,
the sun that gives it warmth
between hills and gentle slopes
the strength and determination
of 600 people
have given birth to a new magic, fresh and
pleasant like the morning breeze.**

**We are at the origins
of Samnite viticulture**





falanghina territorial identity

It is the most representative vine of Sannio, it is the sign of the **peasant tradition**, of a valley dedicated to viticulture. It represents the **identity** of the territory and of the **people** who live there.

The “**Progetto Identitas**” is the zoning project for the study and enhancement of viticulture in our area directed and coordinated by the consultant oenologist **Vincenzo Mercurio**, with the collaboration of the company oenologist **Raffaele Di Marco**.

A project that sees the **macro-zoning** of the **1100 hectares** of vineyards of our **600 winegrower members** and the separate vinification of some of them to study their expressive potential and peculiar characteristics, with the ambition to do so through the use of “territorial yeasts”.

The vineyards subject to mapping are managed in a structured conferment program to make possible

the selection and harvesting of the grapes and the consequent vinification by homogeneous area.

Zoning allows us to analyze the individual vineyards of the Cantina di Solopaca highlighting the genetic and environmental variables that determine the quality of the grapes in the vineyard. In fact, the data collected makes it possible to evaluate the response of the different vine varieties to environmental conditions, attributing them a precise influence on the characteristics of the wine. The interpolation of the data collected with the sensory analysis of the wines produced by microvinification allows the creation of wines with very evident **territorial characteristics**.



The background of the image is a light gray topographic map with white contour lines. The lines are irregular and wavy, representing the elevation of a landscape. Some lines are labeled with numbers like 100, 200, 300, and 400, indicating different altitudes. The overall tone is minimalist and artistic.

**“The procedures for making a wine
must be like a tailored suit.**

**The wines produced with my method
are always wines with great personality
and their own identity.**

**The best wines, I think, are those
capable to tell their origins”**

Vincenzo Mercurio
Winemaker



IDENTITAS
Falanghina
del Sannio DOP



ÒRIA
Fiano
Sannio DOP



FÒJA
Greco
Sannio DOP



CARRESE
Aglianico Sannio DOP
Riserva



ORIGINI
Solopaca Classico
Rosso Sannio DOP



TELESINUM
Barbera
Sannio DOP



GRAPE VARIETY
Falanghina

PRODUCTION AREA
Province of Benevento

VINEYARD EXPOSURE
South / Southeast

VINEYARDS ALTITUDE
200 - 550 meters asl

SOIL TYPE
Calcareous clayey, volcanic tuff

GROWING OF VINES
Espalier with guyot pruning

PLANT DENSITY
4000 plants per hectare

AVERAGE AGE OF VINES
15 years

GRAPE YIELD
80 quintals per hectare

HERVEST PERIOD
First ten days of October

GRAPE HARVEST
Hand-picked

HECTARES
10

ALCOHOL CONTENT
14% vol.

SERVICE TEMPERATURE
8-9 °C



IDENTITAS

Falanghina del Sannio DOP

VINIFICATION

The grapes are harvested by hand and delivered to the winery; followed by de-stemming and soft pressing, preceded by a cryomaceration in the press under a flow of inert gas, to avoid oxidation of the must. After static decanting for 24 hours, the clear part of the must is decanted and inoculated with yeast strains that respect the primary, namely the varietal aroma of Falanghina.

The wine thus obtained remains on the fine lees until February, after which it is racked, filtered and bottled in the first ten days of March.

ORGANOLEPTIC PROPERTIES

Thanks to the skin maceration, the color is intense straw yellow with greenish reflections. The scent characterized by notes of orange, white melon, mandarin, pineapple, apricot jelly, white plum, mimosa, orange peel. On the clear taste the citrus scent that leaves room for ripe yellow fruit and then ends with a mineral and smoky note.

PAIRINGS

Raw seafood, carpaccio, first courses of land such as risotto with shellfish, vegetables or mushrooms. Perfect match with buffalo mozzarella or fresh stretched curd cheeses.

CURIOSITY

Falanghina is territorial "identitas", it is the most representative vine of Sannio, it is the sign of the peasant tradition, of a valley dedicated to viticulture; it represents the identity of the territory and of the people who live there.



GRAPE VARIETY
Fiano

PRODUCTION AREA
Province of Benevento

VINEYARD EXPOSURE
South / Southeast

VINEYARDS ALTITUDE
200 - 550 meters asl

SOIL TYPE
Calcareous clayey

GROWING OF VINES
Espalier with guyot pruning

PLANT DENSITY
4000 plants per hectare

AVERAGE AGE OF VINES
15 years

GRAPE YIELD
80 quintals per hectare

HERVEST PERIOD
Third decade of September

GRAPE HARVEST
Hand-picked

HECTARES
5

ALCOHOL CONTENT
15,5% vol.

SERVICE TEMPERATURE
8-9 °C



ÒRIA

Fiano Sannio DOP

VINIFICATION

The grapes are harvested by hand and delivered to the winery; followed by de-stemming and soft pressing, preceded by a cryomaceration in the press under a flow of inert gas, to avoid oxidation of the must. Part of the grapes are macerated for about 20 days. After static decanting for 24 hours, the clear part of the must is decanted and inoculated with yeast strains that respect the primary aroma, namely the varietal of Fiano.

The wine thus obtained remains on the fine lees until February, after which it is racked, filtered and bottled in the first ten days of March.

ORGANOLEPTIC PROPERTIES

Due to the skin maceration, the color is intense straw yellow. The scent is characterized by notes of pear, hazelnut, broom, pineapple, almond, acacia honey, gunpowder and smoked, to the taste evident hints of pear, lime and toasted hazelnut.

PAIRINGS

Fish-based dishes with good structure or white meats, sea or land-based risotto with vegetables.

CURIOSITY

Òria (from the Solopachese dialect) light breeze that blows in the morning. The vineyards of Fiano are mainly located in the hilly terrain of our winemakers, where a light and pleasant breeze, playing in the morning between the white clouds and the blue sky, gently caresses them.



GRAPE VARIETY
Greco

PRODUCTION AREA
Province of Benevento

VINEYARD EXPOSURE
South / Southeast

VINEYARDS ALTITUDE
200 - 350 meters asl

SOIL TYPE
Calcareous clayey

GROWING OF VINES
Espalier with guyot pruning

PLANT DENSITY
4000 plants per hectare

AVERAGE AGE OF VINES
15 years

GRAPE YIELD
80 quintals per hectare

HERVEST PERIOD
First ten days of October

GRAPE HARVEST
Hand-picked

HECTARES
5

ALCOHOL CONTENT
14% vol.

SERVICE TEMPERATURE
8-9 °C



FÒJA

Greco Sannio DOP

VINIFICATION

The grapes are harvested by hand and delivered to the winery; followed by de-stemming and soft pressing, preceded by a cryomaceration in the press under a flow of inert gas, to avoid oxidation of the must. After static decanting for 24 hours, the clear part of the must is decanted and inoculated with yeast strains that respect the primary aroma, that is varietal of the Greco. The wine thus obtained remains on the fine lees until February, after which it is racked, filtered and bottled in the first ten days of March.

ORGANOLEPTIC PROPERTIES

Thanks to the skin maceration, the color is straw yellow with golden reflections. The scent characterized by notes of apricot, yellow peach, peat, almond mountain grass, wildflowers and ginger, the taste is perceived of apricot and malt, closes the sensation of river stone and yellow fruit.

PAIRINGS

Courses based on fish and shellfish, seafood, risotto or first courses of sea and land but also on white meats such as stewed rabbit.

CURIOSITY

Fòja (from the Solopachese dialect) impetus, passion, energy, something that inexorably burns; represents the commitment and strength that our winemakers put into the cultivation of our lands. Greco is a vigorous, strong vine, and expresses this quality also in the glass, so much so that it is defined as “a red dressed in white”.



IDENTITAS

Obtained from a **selection of grapes** made as part of the Identitas project in which vines were selected based on the geo-pedological matrix that goes from a **tuffaceous component of volcanic origin** in the municipality of Castelvenere (Location Bosco Caldaia), passing through the characteristic soils in the municipality of Solopaca (in the districts of Sant'Andrea, Cerseto, Poggio della Creta, Contrada Tazzi, Santianni, Pezza Ferrata, Cerro del Duca), up to **high-altitude limestone soils** such as San Nazzaro (Benevento).

This selection was made to collect the different expressions of the Falanghina and vinify them with protocols dedicated to their **territorial uniqueness** in order to obtain, from each wine, a piece of the mosaic that makes up our Falanghina. In this mosaic, in our opinion, there is no more important piece than another but each of them has specific characteristics and therefore uniqueness such as to enrich the olfactory and gustatory profile of our wines.



ÒRIA

Obtained from a selection of grapes made as part of the Identitas project in which vineyards were selected based on the geo-pedological matrix of the municipalities of Solopaca, Guardia Sanframondi, Vitulano, Telesse Terme, Melizzano, San Lorenzo Maggiore, Dugenta, San Lorenzello and Benevento. This selection was made to take the various expressions of Fiano, in particular the most extreme ones, and vinify them with protocols dedicated to their territorial uniqueness.



FÒJA

Obtained from a selection of grapes made as part of the Identitas project in which vineyards were selected based on the geo-pedological matrix of the municipalities of Solopaca, Guardia Sanframondi, Vitulano, Castelvenere, Telesse Terme, Melizzano, Casalduni, San Lorenzo Maggiore, San Nazzaro, Amorosi, Ponte and Benevento. This selection was made to take the various expressions of Greek, in particular the most extreme ones, and vinify them with protocols dedicated to their territorial uniqueness.



GRAPE VARIETY
Aglianico

PRODUCTION AREA
Province of Benevento

VINEYARD EXPOSURE
South / Southeast

VINEYARDS ALTITUDE
200 - 550 meters asl

SOIL TYPE
Calcareous clayey

GROWING OF VINES
Espalier with guyot pruning

PLANT DENSITY
4000 plants per hectare

AVERAGE AGE OF VINES
20 years

GRAPE YIELD
80 quintals per hectare

HERVEST PERIOD
Second half of October

GRAPE HARVEST
Hand-picked in little boxes

HECTARES
5

ALCOHOL CONTENT
14% vol.

SERVICE TEMPERATURE
16-18 °C



CARRESE

Aglianico Sannio DOP Riserva

VINIFICATION

The grapes are harvested by hand and delivered to the winery; the destemming and partial pressing of the grapes follows. Fermentation takes place at a controlled temperature in steel tanks. The maceration phase has an average duration of 21 days. The wine is aged in large Slavonian oak barrels and subsequently in tonneau for a period of 24 months; it is subsequently bottled to continue aging.

ORGANOLEPTIC PROPERTIES

The color is intense ruby red, the nose is complex with pleasant hints of ripe red fruit and jam with notes of spices. The taste is enveloping, complex with a good persistence, pleasantly tannic.

PAIRINGS

Ideal for pairing with red meats and game.

CURIOSITY

Carrese (from "carro") craftsman who builds chariots. The "Carrese" is an eulogy to all those craftsmen (the master wheelers) who with their art, their passion and dedication to their native land, create real works of art for our Grape Festival, allegory of our true art, that of making wine.

GRAPE VARIETY
Aglianico, Sangiovese

PRODUCTION AREA
Municipality of Solopaca

VINEYARD EXPOSURE
South / Southeast

VINEYARDS ALTITUDE
200 - 350 meters asl

SOIL TYPE
Calcareous clayey

GROWING OF VINES
Espalier with guyot pruning

PLANT DENSITY
4000 plants per hectare

AVERAGE AGE OF VINES
20 years

GRAPE YIELD
100 quintals per hectare

HERVEST PERIOD
First ten days of October

GRAPE HARVEST
Hand-picked in little boxes

HECTARES
5

ALCOHOL CONTENT
15,5% vol.

SERVICE TEMPERATURE
16-18 °C



ORIGINI

Solopaca Classico Rosso Sannio DOP

VINIFICATION

The grapes are harvested by hand and delivered to the winery; the destemming and partial pressing of the grapes follows. Fermentation takes place at a controlled temperature in steel tanks. The maceration phase has an average duration of 21 days. The product is subsequently aged in large Slavonian oak barrels for at least 18 months. The aging continues in the bottle.

ORGANOLEPTIC PROPERTIES

This wine has a ruby red color and noble aromas of ripe red fruit and berries. The aging in cask gives it a great softness on the palate with balanced tannins.

PAIRINGS

It goes well with traditional dishes and red meats.

CURIOSITY

The Solopaca Classico is the wine of the great Solopaca winemaking tradition that has its roots in history. This wine represents the starting point of our history as winemakers, it represents our Origins.



VINIBUONI
D'ITALIA

GRAPE VARIETY
Camaiola (Barbera)

PRODUCTION AREA
Municipalities of Teleso,
Castelvenero, San Salvatore Telesino
(Prov. Benevento)

VINEYARD EXPOSURE
South / Southeast

VINEYARDS ALTITUDE
100 - 250 meters asl

SOIL TYPE
Calcareous clayey

GROWING OF VINES
Espalier with guyot pruning

PLANT DENSITY
4000 plants per hectare

AVERAGE AGE OF VINES
20 years

GRAPE YIELD
100 quintals per hectare

HERVEST PERIOD
Third decade of September

GRAPE HARVEST
Hand-picked in little boxes

HECTARES
2

ALCOHOL CONTENT
15,5% vol.

SERVICE TEMPERATURE
16-18 °C



TELESINUM

Barbera Sannio DOP

VINIFICATION

The grapes are harvested by hand and delivered to the winery; followed by de-stemming and soft pressing. The vinification in purity is carried out with maceration on the skins with pumping over for about 20 days; fermentation takes place in stainless steel at a controlled temperature. The refinement continues in the bottle.

ORGANOLEPTIC PROPERTIES

This wine has a ruby red color; the scent is pleasant with hints of red fruit, with notes of black mulberry, spicy and aromatic hints. The flavor is dry, harmonious, velvety.

PAIRINGS

It goes well with red meats, savory first courses, well seasoned hard cheeses.

CURIOSITY

The Camaiola, in ancient times, was cultivated in the very fertile plain of the territory of Telesia. It is in this Roman city of Samnite origin, located in the heart of the Telesina Valley, that the "Telesinum" wine was produced. The "Telesinum" represents the deep bond that exists between the territory, its wines and its history.



GRAPE VARIETY
Falanghina

PRODUCTION AREA
Province of Benevento

VINEYARD EXPOSURE
South / Southeast

VINEYARDS ALTITUDE
150 - 550 meters asl

SOIL TYPE
Clayey limestone

GROWING OF VINES
Espalier with guyot pruning

PLANT DENSITY
4000 plants per hectare

AVERAGE AGE OF VINES
15 years

GRAPE YIELD
90 quintals per hectare

HERVEST PERIOD
Third ten days of August

GRAPE HARVEST
Hand-picked

ALCOHOL CONTENT
12% vol.

SERVICE TEMPERATURE
6-8 °C



ORO

Falanghina del Sannio DOP Vino Spumante di Qualità BRUT

VINIFICATION

The grapes are harvested by hand and delivered to the company in boxes; follows the soft pressing of the whole grapes. This is followed by cold fermentation in stainless steel for about 15/20 days, and aging on the fine lees. The base wine obtained is refermented in an autoclave, according to the Martinotti method, where it is aged for over 6 months.

ORGANOLEPTIC CHARACTERISTICS

It has a straw yellow colour, persistent and very fine-grained perlage. The nose is rich in hints of white flowers, bread crust and almonds. The taste is fresh, dry and harmonious with a good persistence.

PAIRINGS

Excellent pairing with buffalo mozzarella, appetizers and first courses of both raw and cooked fish, grilled fish and vegetables.



THE CHOICE OF THE BOTTLE

The bottle chosen to contain the wines of this selection is dictated by its shape which recalls the amphorae used in antiquity for the transport of wine, of which we have evidence and findings also in the ancient city of Telesia.

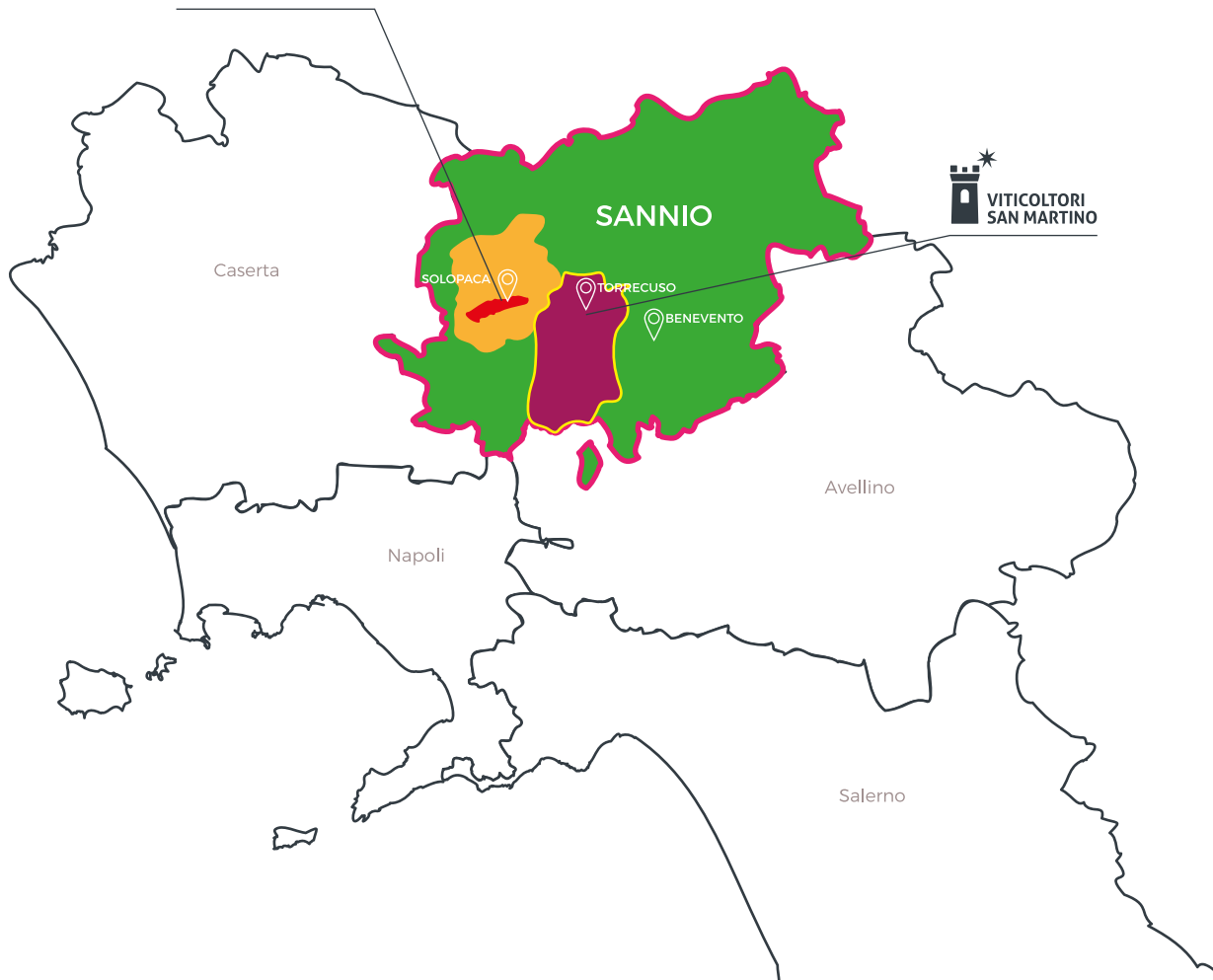




OUR DESIGNATIONS OF ORIGIN

	AGLIANICO DEL TABURNO DOCG	
	FALANGHINA DEL SANNIO DOP	
	FALANGHINA DEL SANNIO DOP SOTTOZONA TABURNO	
	SANNIO DOP SOTTOZONA SOLOPACA CLASSICO	
	SANNIO DOP SOTTOZONA SOLOPACA	 
	SANNIO DOP	  
	BENEVENTO IGP	  







NOTES



CANTINA DI SOLOPACA

VITICOLTORI DAL 1966

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SOLOPACA (BN) - ITALY

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CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 2021/2115
CAMPAIGN FINANCED ACCORDING
TO EU REG. N. 2021/2115

