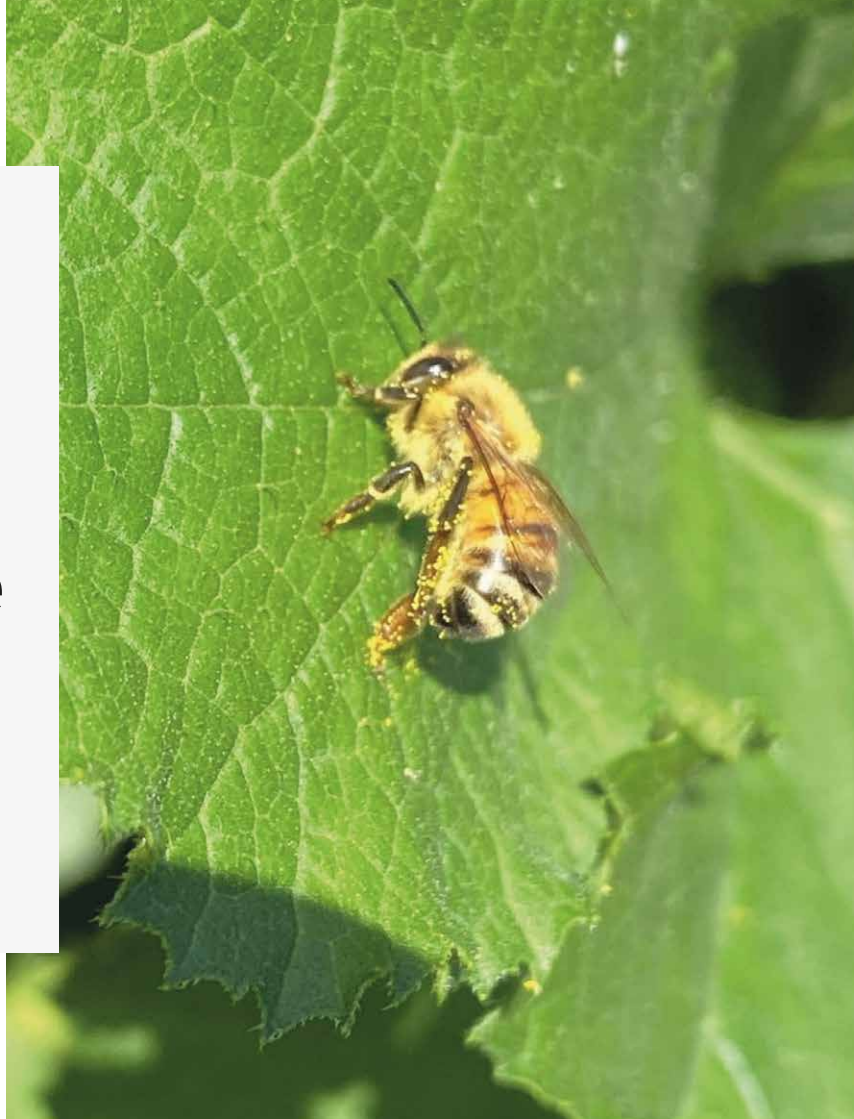




www.viticoltorisanmartino.it

**The wine,
product of a
harmonic
ratio
between the
territory,
nature and
man.**







Viticoltori San Martino is a **Cantina di Solopaca** special project, born with the aim of enhancing the **organic grapes**, especially Falanghina and Aglianico that the members of the cooperative cultivate in the **Taburno** area.

It is a mid-hill area in the heart of the only DOCG in the province of Benevento where the climatic conditions and the soil allow to produce **high quality grapes and fine wines**.

For this purpose, in the Municipality of Torrecuso, we have created a very small winery where we make the vinification of the grapes from the surrounding vineyards.

This project allows us to work with small quantities of grapes and to make wine in micro-zones, making the most of the characteristics of the territory, and allows us to carry out quality projects in terms of **sustainability, research and terroir**.

sustainability, research and terroir.

We work our vineyards without using synthetic chemicals (fertilizers, herbicides, fungicides, insecticides, pesticides in general) to produce **organic grapes** in full respect of the environment, the land and people.

The **harvest** of the grapes is **by hand**, according to the most ancient peasant tradition and the vinification is done using only oenological products and **organic processes**.

Our aim is to produce wines that highlight the identity characteristics of the Samnite territory.





A perfect
harmony of
colors,
hints and
flavours.

These are
our wines.



ORGANIC WINE



armunia

FALANGHINA DEL SANNIO D.O.P. TABURNO

GRAPE VARIETY
Falanghina

PRODUCTION AREA
Municipality of Torrecuso

VINEYARD EXPOSURE
North East

VINEYARD ALTITUDE
350 meters asl

SOIL TYPE
Clayey of medium texture

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
End of September

GRAPE HARVEST
Hand-picked and in boxes

HECTARES
3

ALCOHOL CONTENT
14 % vol.

SERVICE TEMPERATURE
9-10 °C

VINIFICATION

The grapes are harvested by hand in boxes and delivered to the company; they are pressed whole, not destemmed, followed by skin maceration in the press and subsequent soft pressing. Static decantation of the must and start of fermentation with indigenous yeasts in stainless steel at controlled temperature, followed by aging on the lees (batonnage) for about 10 months. The refinement continues in the bottle.

ORGANOLEPTIC CHARACTERISTICS

This wine has a yellow color with greenish reflections. The nose reveals aromas of candied oranges, pineapple in alcohol, broom, acacia honey, yellow-fleshed fruit, soft on the palate, with a lively note of acidity on the finish.

PAIRINGS

Excellent pairing with appetizers and fish first courses, pasta and white meats, grilled fish and vegetables, mozzarella, etc.

CURIOSITY

Armunia is a term from the Solopachese dialect which stands for harmony, perfect agreement. Wine is the product of a harmonious relationship between the land, nature and man.

To communicate respect for the natural balance of the vineyard, the genuineness and aromas of the wine, we have included the spontaneous flowers that populate the Sannio vineyards on the label.



Margherita Prataiola



Cicoria



Malva



Tarassaco



Trifoglio Pratense



Campanula



Centaurea Minore





ORGANIC WINE



armunia

AGLIANICO DEL TABURNO D.O.C.G.

GRAPE VARIETY

Aglianico

PRODUCTION AREA

Municipality of Torrecuso

VINEYARD EXPOSURE

North East

VINEYARD ALTITUDE

400 meters asl

SOIL TYPE

Clayey of medium texture

GROWING OF VINES

Espalier with guyot pruning

PLANT DENSITY

4500 plants per hectare

AVERAGE AGE OF VINES

20 years

GRAPE YIELD

70 quintals per hectare

HERVEST PERIOD

End of October

GRAPE HARVEST

Hand-picked and in boxes

HECTARES

2

ALCOHOL CONTENT

14,5 % vol.

SERVICE TEMPERATURE

16-18 °C

VINIFICATION

The grapes are harvested by hand and delivered to the company; followed by destemming and partial crushing of the berries. 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 steel for 24 months. Maturation continues in the bottle.

ORGANOLEPTIC CHARACTERISTICS

This wine has a lively red color with ruby reflections. The nose reveals aromas of cherry, blueberries, black currants, medical herbs, walnut husk, rhubarb, licorice, soft on the palate, with a note of freshness and delicate tannins.

PAIRINGS

It goes well with red meats and game in general, well-aged hard cheeses.

CURIOSITY

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Margherita Prataiola



Papavero



Malva



Tarassaco



Bugola



Achillea Millefoglie





ARGUZIA

CODA DI VOLPE SANNIO D.O.P.

GRAPE VARIETY
Coda di Volpe

PRODUCTION AREA
Municipality of Solopaca and surrounding areas

VINEYARD EXPOSURE
North/North East

VINEYARD ALTITUDE
200 meters asl

SOIL TYPE
Sandy equipped with medium skeleton

GROWING OF VINES
Espalier with guyot pruning

PLANT DENSITY
4500 plants per hectare

AVERAGE AGE OF VINES
12 years

GRAPE YIELD
90 quintals per hectare

HERVEST PERIOD
Mid-September

GRAPE HARVEST
Hand-picked and in boxes

HECTARES
3

ALCOHOL CONTENT
13,5 % vol.

SERVICE TEMPERATURE
12-14 °C

VINIFICATION

After careful selection of the best vines, the grapes are harvested by hand. The grapes undergo a brief cryomaceration and subsequent soft pressing. The must obtained following clarification by static decantation is clarified and sent to cold fermentation for a period of about 20 days. Once the fermentation phase is over, the resulting wine is aged in steel for several months.

ORGANOLEPTIC CHARACTERISTICS

This wine has a more or less intense straw yellow color with golden reflections; on the nose there is a predominance of white-fleshed fruit notes such as pear, interspersed with these are aromas of white flowers; on the palate it is elegant, thanks to the good alcohol content well balanced by a nonaggressive acidic framework.

PAIRINGS

Perfect with vegetable soups, fish dishes, unripened cheeses and white meats. Pairing it with a typical Campanian first course such as ziti with ragu alla Genovese should not be excluded.





ROSETO

AGLIANICO DEL TABURNO D.O.C.G. ROSATO

GRAPE VARIETY
Aglianico

PRODUCTION AREA
Municipality of Torrecuso

VINEYARD EXPOSURE
North East

VINEYARD ALTITUDE
350 meters asl

SOIL TYPE
Clayey of medium texture

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
End of September

GRAPE HARVEST
Hand-picked and in boxes

HECTARES
3

ALCOHOL CONTENT
13,5 % vol.

SERVICE TEMPERATURE
12-14 °C

VINIFICATION

Following a careful evaluation of the correct ripeness of the grapes, they are harvested manually in small containers and immediately delivered to the company. Here the whole grapes are pressed and the must obtained is fermented at low temperatures in order to obtain an aromatic profile tending towards fruity. The wine obtained is aged for a few months on the fine lees, with regular battonage, until bottling.

ORGANOLEPTIC CHARACTERISTICS

This wine has a pale pink slightly orange color, the nose has an intense floral bouquet ranging from violet to rose with hints of red fruit notes , the palate is smooth yet fresh with good persistence.

PAIRINGS

It finds its ideal pairing as an aperitif with finger food and with all summer grill dishes, such as grilled vegetables, grilled white meats, such as chicken barbecue, as well as grilled fish.

CURIOSITY

The name Roseto testifies to the indissoluble link of the valley's vintners to the cult of Our Lady of the Rose Garden and her shrine.

In fact, on days spent working in the fields, the shrine atop Monte delle Rose, in the municipality of Solopaca, is a true point of reference to which to look in moments of fatigue and discouragement.

The label features the rose hip, a variety of wild rose that populates our mountains.





24 CARATI

AGLIANICO DEL TABURNO D.O.C.G.

GRAPE VARIETY

Aglianico

PRODUCTION AREA

Municipality of Torrecuso

VINEYARD EXPOSURE

North East

VINEYARD ALTITUDE

400 meters asl

SOIL TYPE

Clayey of medium texture

GROWING OF VINES

Espalier with guyot pruning

PLANT DENSITY

4500 plants per hectare

AVERAGE AGE OF VINES

20 years

GRAPE YIELD

70 quintals per hectare

HERVEST PERIOD

End of October

GRAPE HARVEST

Hand-picked and in boxes

HECTARES

1

ALCOHOL CONTENT

14 % vol.

SERVICE TEMPERATURE

16-18 °C

VINIFICATION

The grapes are harvested by hand in crates and delivered to the company; followed by destemming and soft pressing. The vinification in purity is carried out with maceration on the skins with pumping over for about 20 days; the fermentation takes place in stainless steel at a controlled temperature. The wine is aged in wood for a period of 24 months, it is then bottled to continue aging for another 6 months.

ORGANOLEPTIC CHARACTERISTICS

The color is very intense ruby red, the nose reveals beautiful fruity and spicy aromas. The notes of cherry, plum, violet and tobacco open a taste of great balance and depth. Structured, important, full and tasty, it closes with a finish of soft tannins, of great persistence.

PAIRINGS

Ideal for combinations with red meats and very structured meat-based dishes.

CURIOSITY

The name 24 CARATI wants to represent the great value of this wine, such as to define it with the maximum degree of purity of gold. There are also 24 months of aging in 24 carats (barriques).

This wine is produced for each vintage from a **very limited edition**, with strictly hand-numbered bottles, in the 750 ml, Magnum (1.5 L) and double Magnum (3L) formats.



3780
NUMBERED
BOTTLES



120
MAGNUM
IN WOOD BOX



15
DOUBLE MAGNUM
IN WOOD BOX



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

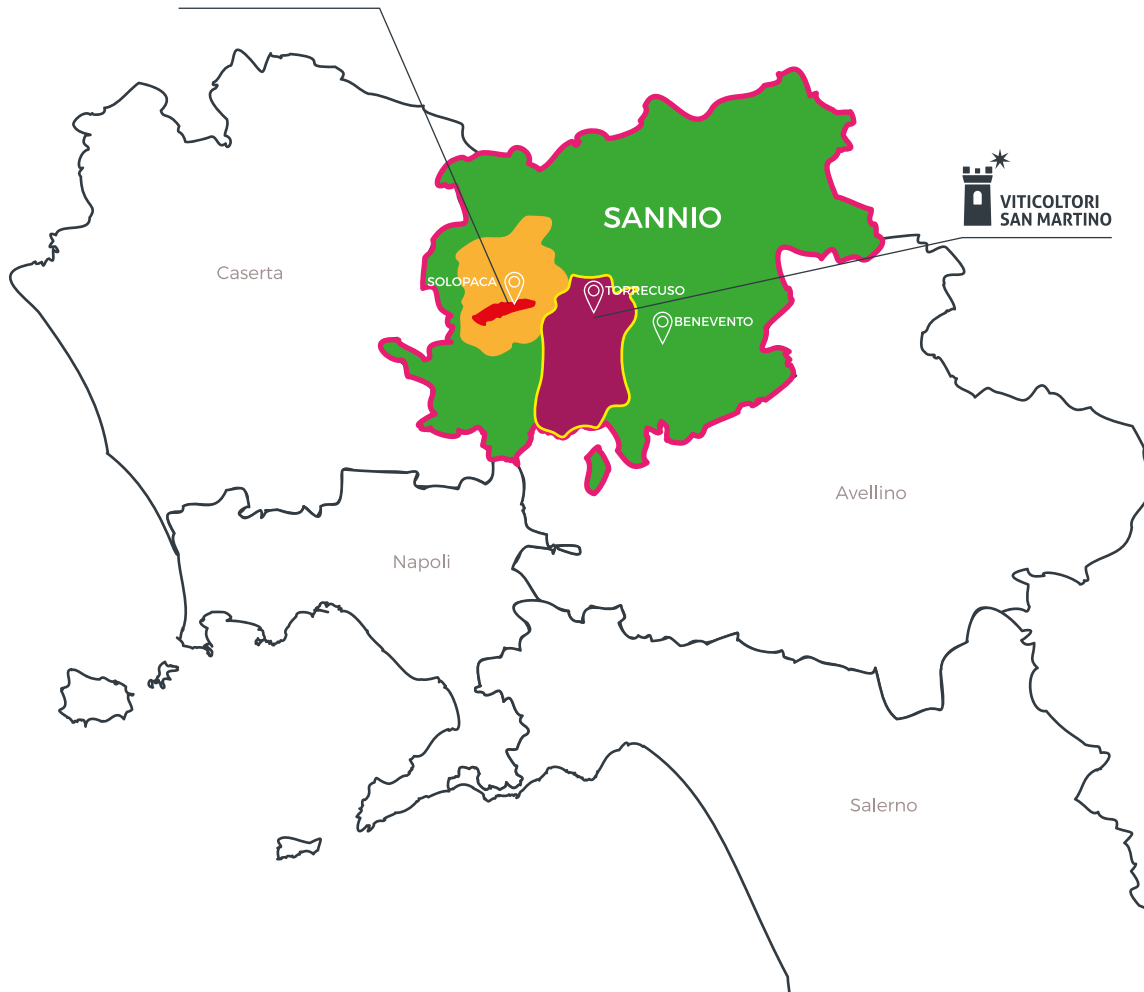


 SANNIO DOP



 BENEVENTO IGP







CANTINA DI SOLOPACA SOC. COOP.
TORRECUSO (BN) - ITALY

www.viticoltorisanmartino.it

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

