

A FAMILY HISTORY

Cantine Iannella was founded in 1920 by the head of the family Giovanni Iannella in Torrecuso, a small village near the city of Benevento (Sannio area) located in Campania region.

The family-run business, a feature that will remain unchanged over time, initially had a production that was limited to only 50 quintals of wine. The wines produced were Aglianico and Coda di Volpe.

In 1955, Nicola Iannella, Giovanni's son, continued the winemaking activity expanding the premises and increasing the production capacity favouring the controlled denomination of origin (C.D.O/D.O.C.).

Since 1992, Antonio Iannella, who has supported his father Nicola and, between grapes and barrels, has learned the secrets of the winemaker, started to run the business.

The nineties mark an important turning point because they allow the winery to make an important qualitative leap. The historical production of Aglianico and Coda di Volpe are flanked by Falanghina and Piediroso.

The growth and diffusion of bottled wines lead Antonio to expand the small family winery, thanks to a territory with a mild climate and hilly landscape, characterized by land with specific peculiarities, which is well suited to the cultivation of quality grapes.

In 2001, a large and modern plant began to be built including new technologies for winemaking and bottling and a diversification of the wine production. After years of sacrifices and full dedication, in 2015 a new structure was added to the production plant to better accommodate customers and wine tourists from all over the world. Currently there are four cosy rooms, a conference room and a tasting room, as well as the barrel room where the best wines are refined.

After Antonio's early death in 2021, his wife Maria and his daughter Mariantonietta, continuing the family tradition, run the business together.

THE WINE PRODUCTION

Cantine Iannella offers the best wine expression of Sannio area. With regards to the DOP/DOCG production the winery produces the "1920", a special selection of Aglianico del Taburno aged 24 months in barrique created to celebrate the year of foundation; the "Don Nicola" reserve of Aglianico del Taburno aged 12 months in barrique and the "Niè" a white wine obtained from the union of Fiano, Greco and Falanghina (the most prestigious white vines of the region). Additionally there are the products of great tradition such as the Falanghina del Sannio DOP Taburno, the Aglianico del Taburno DOCG in Red version (aged 6 months in barrique) and Rosé version, the Coda di Volpe Sannio DOP and the Piediroso Sannio DOP. The company also started the sparkling process with Charmat method of the Falanghina and Moscato vines, giving life to "Euforia" Falanghina Extra Dry sparkling and "Fior di Moscato" Demi Sec sparkling. The range of products is completed by the Novello Aglianico "Incigno", the Passito di Aglianico (red dessert wine) and the "Prima Goccia" grappas by Aglianico and Falanghina. Additionally, there is an IGP production that includes Aglianico and Falanghina both in still and sparkling versions.

Among the top-quality products, the company recently introduced the limited-edition "2020", a red wine created to celebrate the 100 years anniversary obtained from the union of Aglianico and Piediroso. It is a tribute to the tradition and experimentation that have always been the driving force behind Cantine Iannella. Concerning the future projects, the company is working on a new sparkling wine with Metodo Classico (traditional method) and the introduction of terracotta amphorae (clay wine jars) in the wine making process.