

Tasting Box "Vite Centenaria"

Tagline: A tribute to the history and vine archaeology of Caserta, featuring Asprinio from tree-trained vines and fine cured meats.

Emotional Description: The "Vite Maritata" (married vine) is an ancient heritage: Asprinio vines climb up elm trees over ten meters high, harvested by hand on tall wooden ladders. The Vite Centenaria Box encapsulates the pure essence of Terre del Volturno. It combines the crisp freshness and minerality of Asprinio "Vite Maritata" with the richness of Free-Range Black Pig Salami and the vibrant flavor of Castelpoto Sausage. Completed by buffalo scamorzine cheeses scented with rosemary, this box is perfect for lovers of food and wine history.

Box Contents:

- **1x Aversa Asprinio DOP "Vite Maritata" (750 ml)**

Cantina I Borboni — Produced from historic tree-trained vines. A dry white wine with remarkable freshness and mineral tension, featuring distinctive notes of green apple, citrus, and flowers.

- **1x Free-Range Black Pig Salami (~200g)**

Artisanal Butchery — Meat from black pigs raised in the wild, finely ground, seasoned with peppercorns, and slowly aged for a rich, enveloping flavor.

- **1x Spicy Castelpoto Sausage (~200g)**

Artisanal Presidium = A classic Campanian cured meat handcrafted with lean pork and dried spicy pepper powder.

- **1x Buffalo Scamorzine in Rosemary EVO Oil (Jar)**

Latteria Fabula — Buffalo milk scamorzine cheeses preserved in extra virgin olive oil with fresh rosemary sprigs for a balsamic, herbal touch.

Packaging & Guarantee Details:

- **Luxury Box:** Custom rigid box by Terza Genesi with a high-density protective inner tray to secure every product safely.
- **Guarantee Seal:** Hand-prepared and sealed in our logistics laboratory.