PORTOVINO

I CACCIAGALLI 'AORIVOLA'

Aorivola is a tiny village in the area of Roccamonfina, in Campania, close to Caserta, between the Apennines and the Mediterranean Sea.
The first historical cellar of Cacciagalli winery is still located here.
This wine comes from a Cru. Indeed, it's a single vineyard of Falanghina, with the highest altitude above all the vineyards in Cacciagalli. (300 mt). Facing east towards the Appennis, this vineyard grows within a natural protecting environment.
Wind and temperature differences between days and nights are typical in this tidy area.
Even in a hot summer as '22, this vineyard was luckily windy and had cool nights to balance the hot days.
Indeed, a high level of acidity was reached and the plants were not as stressed as in other areas.

Biodynamic compost 500 is very useful to protect the soil in the warmest times; it works as a sponge in the soil, conserving water underneath. In July and August, it's plenty of green leaves throughout all Cacciagalli vineyards. Moreover, the soil of the Aorivola wine has plenty of Volcanic lapillus, which is well known as a "natural water retainer".

REGION: Campania GROWING AREA: Aorivola, Roccamonfina IGT
FARMING: Certified biodynamic by AgriBio-dinamica # IT BIO 002
VINEYARD: 1.5 ha ALTITUDE: 300 m / 756 ft
SOILS: 70% volcanic tuff, 10% loamy-clay, 20% volcanic lapillus
VARIETIES: 100 % Falanghina VINE AGE: 20-22 years old
VINE TRAINING: Guyot HARVEST DATE: End of September
YEASTS: Native FERMENTATION & ÉLEVAGE: 12 hours of maceration on the skins and spontaneous fermentation in cement tanks. Élevage in cement tanks for 9 months on the lees and bottle aging
SULPHUR: 35 mg/L total before bottling
ALCOHOL: 13% ANNUAL PRODUCTION: 1250 cases