
CENATIEMPO FALANGHINA 'GRAN TIFEO'



Region: Campania, Italy

Appellation: Campania Falanghina IGT

Grapes: 100% Falanghina Beneventana

Farming: Practicing organic

Age of vines: Planted in 2000

Altitude & Soil Type: 50-500 M, Sedimentary/alluvial

Typical Harvest Time: Early September through early October

Maceration & Fermentation: Controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: Cement tank for 3 months, 2 months on the lees, then 1 month in bottle

Finishing: Fined with bentonite, filtered by 5 micron mesh membrane, cold stabilized

Production: 15,000 bottles annually

Notes from Oliver:

The region of Campania makes some of the best white wines in Italy, and Pasquale Cenatiempo's wines from the island of Ischia are yet another demonstration of this. Ischia is a volcanic island, and the whites do show the characteristic 'struck flint' character of volcanic terroirs. Cenatiempo's production is about half from his own grapes, which are biodynamically farmed, the rest coming from other growers around the island.

Cenatiempo's 'Gran Tifeo' Falanghina takes its name from Typhon, a titan cast down by Zeus and trapped under the island of Ischia. Today, several places on the island have names that reference body parts of the trapped monster. Grassy and mineral, this wine is a perfect pairing with fresh fish and a warm day.