
CIRO PICARIELLO 'BRUT CONTADINO'



Region: Campania, Italy

Grapes: 100% Fiano

Farming: Practicing organic

Age of vines: A majority of vines were planted between 2000 and 2005

Altitude, Aspect, & Soil Type: 650 M, NE Facing, Clay/loam/sandstone

Typical Harvest Time: Early September

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

Aging: 4 months in stainless steel, followed by 24 months on the lees in bottle

Finishing: Cold stabilized. No fining or filtration

Production: 5,500 bottles annually

Notes from Oliver:

Campania is my favorite white wine region of Italy, and Cirolpicariello is one of the reasons why. Cirol practices very low-intervention grape growing and winemaking: organic viticulture, spontaneous fermentation, minimal SO₂ usage, no fining or filtration. This is an extremely 'natural' and therefore risky winemaking process for a white wine, but Cirol knows what he's doing, and every vintage I have tasted is both expressive and clean.

The Contadino is a Classic Method (aka Champagne Method) sparkling wine. Yeasty flavors from this winemaking method combine very well with the gunflint quality of Fiano. Delicious and very distinctive wine — enjoy with cheese, pastas, seafood, and light meat dishes.