



SIMPLY FROM IRPINIA
LAND OF WINE







We ensure the highest quality, resulting from passion, hard work, deep-rooted traditions and the good fortune of resting on a terroir suited for the production of great wines. How do we ensure that?



Our wines are all produced exclusively with free-run must from grapes coming from our own vineyards



Our grapes are all harvested strictly by hand and transported in small baskets straight to the cellar



Our wines are always kept at a controlled temperature, even after bottling



Our vision is green, like the Irpinia hills. This is why we are committed to minimizing our environmental impact. How?



Our vines are cultivated and our wines produced with the least possible use of chemicals, seeking naturalness



Preserving biodiversity as much as we can, leaving areas with woods along and within our vineyards



Aiming to be energetically independent by the end of 2023*

*Currently: 100% of the hot water we use is produced by solar panels and an ecological pellet boiler; 45% of electricity is produced through photovoltaic panels; 50% of the water used in daily operations is collected, purified and reused by us using modern natural constructed wetlands systems.



TAURASI D.O.C.G.

STILL RED WINE

PLANTING YEAR

2003

SUN EXPOSURE

South-East

COMPOSITION OF THE SOIL

Clayey - Sandy

TRAINING SYSTEM

Espalier with guyot pruning

PLANT DENSITY AND YIELD (PER HECTARE)

4000 plants / 60-70 quintals

HARVEST PERIOD

Early November - early December

RECOMMENDED SERVING TEMPERATURE

18 - 20 °C

The grapes are carefully chosen by expert eyes and hands during the harvest and come from the highest part of the company's vineyards. They characterize this wine with a great structure supported by a pleasant freshness that makes it particularly suited for long aging and that allows it to express, over the years, its great olfactory and gustatory potential.



After a long maceration on the skins, the wine matures for 24/36 months in large oak barrels and then in bottles for at least one year before being released.



Deep ruby red colour tending to garnet; fine and intense fragrance with hints of wild berries, spices, cherries and plums; engaging and elegant long persistence taste with scents of plum and cherry, black pepper and licorice.



It pairs perfectly with first courses with very elaborate and rich sauces, second courses of feathered game, roast meats and hard and aged cheeses.



GRAPE VARIETY
100%
AGLIANICO



VINEYARDS SITED IN
MONTEMILETTO



ALTITUDE
550 METERS A.S.L.





CAMPI TAURASINI

D.O.C.

STILL RED WINE

PLANTING YEAR

From 2003 to 2012

SUN EXPOSURE

South / South-East

COMPOSITION OF THE SOIL

Clayey - Sandy

TRAINING SYSTEM

Espalier with guyot pruning

PLANT DENSITY AND YIELD (PER HECTARE)

4000 plants / maximum 100 quintals

HARVEST PERIOD

Early November - early December

RECOMMENDED SERVING TEMPERATURE

18 - 20 °C

The grapes used for the production of our Irpinia Campi Taurasini DOC are the same destined to the production of our Taurasi DOCG, this to underline the quality of the raw material we use for the production of this denomination, although erroneously considered "inferior" by many. The name also indicates the area surrounding the ancient Roman city of "Taurasia" and currently, in fact, "Taurasi".



After a short maceration in steel on the skins for 15-20 days, it is aged for at least 12 months in large oak barrels and subsequently refined for no less than 6 months in the bottle.



Deep ruby red colour with garnet reflections. On the nose it expresses aromas of ripe red fruit, pepper, cocoa and toasted hints. Dry on the palate, with a marked freshness and nice softness. A wine suitable for aging and which expresses the maximum of its organoleptic potential over time.



It pairs perfectly with first courses with meat or very elaborate sauces, truffles, second courses of game, roast meats and aged cheeses.



GRAPE VARIETY
100%
AGLIANICO



VINEYARDS SITED IN
MONTEMILETTO



ALTITUDE
550 METERS A.S.L.





IRPINIA

AGLIANICO D.O.C.

STILL RED WINE

PLANTING YEAR

From 2003 to 2012

SUN EXPOSURE

South-East

COMPOSITION OF THE SOIL

Clayey - Sandy

TRAINING SYSTEM

Espalier with guyot pruning

PLANT DENSITY AND YIELD (PER HECTARE)

4000 plants / Maximum 100 quintals

HARVEST PERIOD

Early November - early December

RECOMMENDED SERVING TEMPERATURE

18 - 20 °C

Aglianico is a grape variety known already in ancient times and originally from ancient Greece; today it is planted especially in Campania and Basilicata. There are several cultivated biotypes and each one expresses its maximum potential if wisely planted in the most suitable areas. This has always been the focus of our oenologist and it has led us to have excellent results in terms of technique, quality and representativeness of the territory. From these excellent grapes we produce our entire range of reds and rosés.



The grapes are harvested by hand; after a short maceration on the skins for 15-20 days, the new wine is drawn off and stored in steel silos and aged for about a year.



Wine with a dark red colour and an intense aroma of red fruits and spices. It has a great structure, good freshness, savoury and well balanced.



It pairs perfectly with first courses with very elaborate and rich sauces, second courses of feathered game, roast meats and hard and aged cheeses.



GRAPE VARIETY
100%
AGLIANICO



VINEYARDS SITED IN
MONTEILETTO



ALTITUDE
550 METERS A.S.L.



VINEYARDS SITED IN
TAURASI



ALTITUDE
300 METERS A.S.L.





IRPINIA ROSATO D.O.C.

STILL ROSÉ WINE

PLANTING YEAR

From 2003 to 2012

SUN EXPOSURE

South / Southeast

COMPOSITION OF THE SOIL

Clayey - Sandy

TRAINING SYSTEM

Espalier with guyot pruning

PLANT DENSITY AND YIELD (PER HECTARE)

4000 plants / maximum 100 quintals

HARVEST PERIOD

Late October - early November

RECOMMENDED SERVING TEMPERATURE

12 - 14 °C

The Aglianico is an extraordinary grape variety and is suited for the production of long-living wines with strong tannins that soften over time, but also for wines ready-to-drink, exactly like this exciting rosé.



Our rosé is produced exclusively with Aglianico grapes whose skins remain in contact with the must only for a few hours during the crushing and pressing phases. In such a way it takes on a lively but delicate pink colour with coppery shades. Subsequently the skins are removed and the must thus obtained is left ferment in steel for about 6 months.



It is characterized by a lively pink colour and delicate hints of cherry, dog rose and aromatic herbs. Is fresh and pleasantly persistent on the palate thanks to its good minerality.



It pairs perfectly with fish appetizers, pasta and delicate risottos, including white or cured delicate meats. Other great combinations are those with fried fish, sushi and fish crudités. Great with mozzarella, pizzas and, of course, with light appetizers.



GRAPE VARIETY
100%
AGLIANICO



VINEYARDS SITED IN
MONTEMILETTA



ALTITUDE
550 METERS A.S.L.



VINEYARDS SITED IN
TAURASI



ALTITUDE
300 METERS A.S.L.





GRECO DI TUFO

D.O.C.G.

STILL WHITE WINE

PLANTING YEAR

From 1950 to 2011

SUN EXPOSURE

South-West

COMPOSITION OF THE SOIL

Clayey

TRAINING SYSTEM

Espalier and typical "pergola avellinese"

PLANT DENSITY AND YIELD (PER HECTARE)

3300 plants / 70-80 quintals

HARVEST PERIOD

Mid October

RECOMMENDED SERVING TEMPERATURE

12 - 14 °C

Greco is a noble vine of very ancient origin. It is still widespread in Campania today, but Greco di Tufo is a different cultivar that originates from Greek vines from the Cicala hill, in the Nola area, and transplanted in the countryside of Tufo around 1660 by Scipione di Marzo. Today it expresses its full potential in a particularly restricted area consisting of only 8 municipalities in the province of Avellino and centred on the municipality of Tufo, from which the grapes used for the production of our Greco di Tufo D.O.C.G. come from.



The hand-picked grapes are left fermenting at a controlled temperature in steel silos and at the end of fermentation the wine remains on the lees for a few months before being bottled.



Wine with a straw yellow colour tending to golden with aromas of ripe yellow pulp fruit. On the palate it is very savoury and fresh with a remarkable persistence.



It pairs perfectly with all dishes based on fish, seafood, shellfish and sushi. Also ideal with risotto and unseasoned soft cheeses. Excellent with appetizers or as an aperitif.



GRAPE VARIETY
100%
GRECO DI TUFO



VINEYARDS SITED IN
TUFO



ALTITUDE
330 METERS A.S.L.



VINEYARDS SITED IN
SANTA PAOLINA



ALTITUDE
420 METERS A.S.L.





FIANO DI AVELLINO D.O.C.G.

STILL WHITE WINE

PLANTING YEAR

From 1990 to 2000

SUN EXPOSURE

South - East

COMPOSITION OF THE SOIL

Sand - medium mixture

TRAINING SYSTEM

Espalier with guyot pruning

PLANT DENSITY AND YIELD (PER HECTARE)

3300 plants / 70-80 quintals

HARVEST PERIOD

Beginning of October

RECOMMENDED SERVING TEMPERATURE

12 - 14 °C

The Fiano grape is planted on a large area in the province of Avellino, being a cultivar with a strong ability to adapt to different conditions. Our Fiano di Avellino DOCG is produced with grapes from some of those municipalities most suited for its cultivation.



The grapes, harvested by hand, are fermented at low temperature in steel silos. At the end of fermentation, the wine remains on the lees for a few months before being bottled; this in order to create the right conditions for obtaining a good evolution in bottle. Wines obtained from "Fiano di Avellino" grapes do not fear the passage of time, indeed, thanks to their great aromatic potential they are also suited for aging.



It has an elegant and delicate straw yellow colour with aromas of peach and balsamic herbs. Rounded on the palate, is supported by a persistent freshness and flavour.



It goes perfectly with rich fish dishes, also grilled, dishes with seafood, white meats and poultry. Also ideal with different types of rich salads and fresh cheeses. Also excellent as an aperitif in pairing with small pastries or blue cheeses.



GRAPE VARIETY
100% FIANO
DI AVELLINO



VINEYARDS SITED IN
CANDIDA



ALTITUDE
450 METERS A.S.L.



VINEYARDS SITED IN
MONTEFALCIONE



ALTITUDE
420 METERS A.S.L.





IRPINIA CODA DI VOLPE D.O.C.

STILL WHITE WINE

PLANTING YEAR

2012

SUN EXPOSURE

South / South - East

COMPOSITION OF THE SOIL

Sand - medium mixture

TRAINING SYSTEM

Espalier with guyot pruning

PLANT DENSITY AND YIELD (PER HECTARE)

3300 plants / maximum 100 quintals

HARVEST PERIOD

Beginning of October

RECOMMENDED SERVING TEMPERATURE

10 - 12 °C

The "coda di volpe" (literally "foxtail") is an ancient vine from Campania already known in Roman times as "cauda vulpium". It was once considered a less noble grape used exclusively to blend it with other varieties. Today, thanks to the single-variety vinification carried out with modern methods, it has reached impressive high-quality results.



The grapes hand-picked and then fermented at a low temperature in steel silos.



The wine is straw yellow with golden reflections; on the nose there are hints of white fruit and aromatic herbs with a prevalence of chamomile. Dry on the palate with nice freshness and flavours of ripe fruit. Persistent and balanced.



It goes perfectly with sautéed clams or peppery mussels, shellfish dishes and fish soups, risotto with sea bass or asparagus, vegetables and delicate fresh cheeses. Excellent with light aperitifs.



GRAPE VARIETY
100% CODA
DI VOLPE



VINEYARDS SITED IN
MONTEMILETTO



ALTITUDE
550 METERS A.S.L.





CAMPANIA FALANGHINA I.G.T.

STILL WHITE WINE

PLANTING YEAR

From 1990 to 2000

SUN EXPOSURE

South - West

COMPOSITION OF THE SOIL

Chalky clay - sandy and loamy

TRAINING SYSTEM

Espalier with guyot pruning

PLANT DENSITY AND YIELD (PER HECTARE)

2500 - 4000 plants / maximum 120 quintals

HARVEST PERIOD

End of October

RECOMMENDED SERVING TEMPERATURE

10 - 12 °C

The Falanghina grape is grown mainly in the Sannio area, in the province of Benevento, where the Benevento clone is prevalent but expresses great potential also in the Irpinia territories. It has a good vigour and good productivity.



The manually harvested grapes are fermented at a low temperature in steel.



The wine has a straw yellow colour with an intense and well-balanced aromatic profile with hints of citrus, pineapple and white peach. On the palate it has good acidity and flavour, reminiscent of ripe fruit, even tropical.



It pairs perfectly with appetizers and pasta with seafood, legume soups, with fried and grilled fish, shellfish, sushi and white meat. Excellent as an aperitif with soft cheeses, and buffalo mozzarella from Campania or simple taralli or bruschetta with olive oil.



GRAPE VARIETY
100%
FALANGHINA
BENEVENTANA



VINEYARDS SITED IN
PONTE (BN)



ALTITUDE
190 METERS A.S.L.





AURA LEVIS

IRPINIA GRECO SPUMANTE D.O.C.

SPARKLING WHITE WINE

PLANTING YEAR

from 2000 to 2010

SUN EXPOSURE

South / South - West

COMPOSITION OF THE SOIL

Clay - rich in skeleton

TRAINING SYSTEM

Espalier and typical "pergola avellinese"

PLANT DENSITY AND YIELD (PER HECTARE)

3330 plants / maximum 100 quintals

HARVEST PERIOD

First half of September

RECOMMENDED SERVING TEMPERATURE

8 - 10 °C



The grapes for the production of this "spumante" are usually harvested within the first two weeks of September, after carefully checking its acidity and sugar content. The yield in free-run must is about 50% in order to preserve the pH and acidity and at the same time avoid the transfer of excessive amounts of polyphenols. The must thus obtained is fermented at a controlled temperature and at the end of fermentation, after appropriate clarification and filtration, it is transferred into an autoclave where the refermentation and refinement on the yeasts takes place for about six months before being bottled. The whole process is carried out entirely in our facility.



This sparkling wine is characterized by a marked freshness which is typical of the Greco variety and which in our sparkling version, thanks to an early grape harvest, is further accentuated. On the nose, citrus and mineral notes can be perceived. It has a particularly rich and creamy effervescence (or perlage), the result of the prolonged refinement on the lees and the yeasts.



Excellent for aperitifs accompanied by lightly spiced appetizers both of meat or seafood, sweet and savoury snacks, glazed and fruit-based desserts, milk chocolate, cold cuts of lean white meats, panettone and pandoro.



GRAPE VARIETY
100% GRECO
DI TUFO



VINEYARDS SITED IN
TUFO



ALTITUDE
330 METERS A.S.L.



VINEYARDS SITED IN
SANTA PAOLINA



ALTITUDE
420 METERS A.S.L.





NOCTURNA v.s.q.

SPARKLING WHITE WINE

PLANTING YEAR

2012

SUN EXPOSURE

South / Sout - East

COMPOSITION OF THE SOIL

Sand - Medium mixture

TRAINING SYSTEM

Espalier with guyot pruning

PLANT DENSITY AND YIELD (PER HECTARE)

3300 plants / maximum 100 quintals

HARVEST PERIOD

Secondo half of September

RECOMMENDED SERVING TEMPERATURE

8 - 10 °C



Using the Coda di Volpe grapes for the production of this “spumante” was a long-considered choice, linked to the exceptional aromatic and organoleptic characteristics found in the finished product after numerous vinification experiments.

The grapes used for the production of this sparkling wine are harvested once their optimal values have been reached. The yield in free-run must is about 50% to preserve the pH and acidity and at the same time avoid the transfer of excessive amounts of polyphenols. The must thus obtained is fermented at a controlled temperature and at the end of fermentation, after appropriate clarification and filtration, it is transferred into an autoclave where the refermentation and refinement on the yeasts takes place for at least four months before being bottled.



This sparkling wine is characterized by particular balance and softness.

On the nose, fruity notes of pear and yellow melon. On the palate, it has a rich and creamy bubble.



Excellent for the whole meal, for aperitifs accompanied by croutons with cold velvety or seafood crudités, breadsticks or pretzels, desserts based on fresh fruit, cream or coffee, panettone and pandoro.



GRAPE VARIETY
100%
CODA DI VOLPE



VINEYARDS SITED IN
MONTEMILETTO



ALTITUDE
550 METERS A.S.L.





Linea dei Colli was born with a specific goal: to offer enthusiasts the opportunity to taste the best expression of the vines from Irpinia, green and hilly, suited to the production of excellent wines.

Each bottle is the result of an intense work that begins with the meticulous and careful care of the vineyards, to identify those capable of producing superior quality grapes. These, exclusively in the best vintages and after a careful selection of the bunches, are destined for the production of our Colli.

In wood or steel, the controls are constant and rigorous and accompany the wine until the moment of bottling. Even afterwards the bottles are stored in our warehouse at a controlled temperature. We regularly taste some samples to evaluate their evolution in the bottle and only when we believe that everything is perfect, we finally put them on the market.

A bottle of Linea dei Colli is a journey into the heart of the most authentic Irpinia, seen with our eyes but created to allow anyone to feel it as their own, with the senses and with the heart.





COLLE DELLE GINESTRE

FIANO DI APELLINO D.O.C.G.

STILL WHITE WINE

PLANTING YEAR

From 1990 to 2000

COMPOSITION OF THE SOIL

Clay - rich in skeleton

TRAINING SYSTEM

Espalier with guyot pruning

PLANT DENSITY AND YIELD (PER HECTARE)

3000 plants / 70-80 quintals

HARVEST PERIOD

Second half of October

RECOMMENDED SERVING TEMPERATURE

12 - 14 °C

Wine obtained from Fiano grapes coming from vineyards resting on the municipalities of Candida and Montefalcione, among the most renowned and suitable locations for the production of Fiano grapes of excellent quality due to their perfect pedoclimatic conditions. In addition, the optimal exposure of the vineyards and the advanced age of the plants combined with the aforementioned characteristics of the selected territories are perfect for the production of fresh, long-lived, complex and fruity wines.



It is vinified in white and refined in steel for about a year on fine lees.



It has a straw yellow colour and aromas of balsamic herbs and white-fleshed fruit. On the palate it is fresh, savoury and persistent.



It goes perfectly with spicy fish also cooked in broth, white meat (including rabbit), oriental cuisine, intense and aromatic dishes and medium-aged hard and soft cheeses.



GRAPE VARIETY
100% FIANO
DI APELLINO



VINEYARDS SITED IN
CANDIDA



ALTITUDE
450 METERS A.S.L.



VINEYARDS SITED IN
MONTEFALCIONE



ALTITUDE
420 METERS A.S.L.





COLLE DEI LAURI

GRECO DI TUFO

D.O.C.G.

STILL WHITE WINE

PLANTING YEAR

From 1980 to 2000

COMPOSITION OF THE SOIL

Clay

TRAINING SYSTEM

Espalier and typical "pergola avellinese"

PLANT DENSITY AND YIELD (PER HECTARE)

3000 plants per hectare / 70-80 quintals

HARVEST PERIOD

Second half of October

RECOMMENDED SERVING TEMPERATURE

12 - 14 °C

The 'Colle dei Lauri' wine best represents the characteristics of the Greco vine variety thanks to the fact that its grapes are obtained from the vineyards grown on a site, the locality San Paolo di Tufo, in Contrada Laure, where the pedoclimatic environment is particularly characteristic. These wisely localized vineyards, also thanks to the considerable age of the plants still trained with the ancient system of "pergola avellinese", the most suitable for this vine, give to this wine a particular organoleptic richness. Overall, a distinctive product, fresh, intense and fragrant, suitable for moments of conviviality or to dedicate yourself to moments of solitary meditation.



It is vinified in white and refined in steel on fine lees for about one year.



On the nose you can perceive intense notes of yellow-pulp fruit, together with mineral notes. The wine has an intense straw yellow colour. On the palate is very savoury and persistent.



It goes perfectly with baked fish such as anchovies, sardines or mackerel, dishes intense in flavour, with rich or slightly spiced omelettes. Also perfect on its own.



GRAPE VARIETY
100% GRECO
DI TUFO



VINEYARDS SITED IN
TUFO



ALTITUDE
330 METERS A.S.L.





COLLE DEI CERASI

TAURASI RISERVA D.O.C.G.

RED WINE FROM AGING

PLANTING YEAR

From 1990 to 2000

ESPOSIZIONE

South / Southeast

COMPOSITION OF THE SOIL

Clay - Sand

TRAINING SYSTEM

Radial and espalier with Guyot pruning

PLANT DENSITY AND YIELD (PER HECTARE)

3500 - 4000 plants / 60-70 quintals

HARVEST PERIOD

First ten days of November - first ten days of December

RECOMMENDED SERVING TEMPERATURE

16 - 18 °C

Wine obtained exclusively from carefully selected grapes in vineyards suited for the production of the best variety of Aglianico in the municipalities of Montemiletto and Paternopoli. A perfect combination of soil and climatic conditions, terroir and quality of the vines, represented by one of the oldest still existing clones of Aglianico.



After appropriate maceration, the wine ages for more than 36 months in large oak barrels and then in the bottle for over a year.



Garnet red colour; on the nose an intense bouquet of ripe fruit and dark flowers with hints of berries, black cherry, licorice and myrtle; on the palate it is enveloping and elegant with a long persistence.



It goes perfectly with first courses with meat sauces or, in general, very rich sauces, sweet and sour wild boar, roast lamb, casserole game, roasted red meats, aged hard cheeses.



GRAPE VARIETY
100%
AGLIANICO



VINEYARDS SITED IN
MONTEMILETTO



ALTITUDE
550 METERS A.S.L.



VINEYARDS SITED IN
PATERNOPOLI



ALTITUDE
520 METERS A.S.L.





*From a land suited not
only to the production of great
wines but also of great oils*



A thousand-year history tells of agricultural traditions that are handed down over the centuries and come to us in form of unique and superb varietal qualities selected for you by expert hands to produce an oil with unique and unmistakable features. Good with everything, tasty for everyone.





PRIMORDIUM

EXTRA VIRGIN OLIVE OIL

OLIVE TREE AGE

Tra i 15 e i 40 anni

YIELD (PER HECTARE)

20 quintals

TYPE OF COLLECTION

Manual harvesting

HARVEST PERIOD

October - November

OLIVE VARIETIES

Mixed with Ravece predominance

MILLING

Cold and subsequently filtered

The olives used for the production of this oil come exclusively from the land owned by the company located in the municipalities of Montefusco, Montemiletto, Paternopoli and Taurasi, harvested and selected manually, as per tradition.

Extra virgin olive oil with a green colour with golden reflections. Fruity on the nose with strong notes of dried tomato and artichoke. Harmonious on the palate with intense but pleasant spicy and bitter notes.





SIMPLY FROM IRPINIA LAND OF WINE



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