

V I C U S

# Falanghina

*Irpinia DOC*



Italy > Campania > Irpinia DOC  
> Sant'Angelo all'Esca

## Variety

100% Falanghina



## Terroir

15-20 year old vines planted on Calcareous and Tuffaceous soils, between 1150-1450 feet above sea level.



## Winemaking

*Winemaker: Milena Pepe*

*l p r p r r rp ar  
ar lr l p lr r  
r n p r p lr l r l  
r p lr l p lr  
p rr le*



## Production

1000 cases



*Vicus*

Tourists know Campania for the city of Naples, the ruins of Pompeii, the isle of Capri, and the beautiful Amalfi Coast. In the wine world Campania is home to the Falanghina grape, an enjoyable and easy-drinking white wine with good fruit and texture.

Vicus Falanghina is simple and personal. It reflects the rich volcanic soils typical to the hillside vineyards around Sant'Angelo all'Esca and Lugosano. It is a refreshing wine with citrus-blossom aromas and a palate that expresses classic apple, pear, and tropical flavors with a round and satisfying texture. The Vicus Falanghina finishes with floral spice and a refreshing acidity.

## VARIETAL NOTES

Falanghina is purported to be the grape variety behind Falernian, the most famous wine of Roman antiquity and the inspiration for Falerno del Massico. Increased interest in Falanghina during the last decade has fueled a movement to restore the reputation of this once-venerated grape and to help spearhead a resurgence in indigenous grape varieties of Campania.

The most cultivated white grape in Campania, The Falanghina vines thrive in the porous volcanic soils and warm Mediterranean climate. The berries are yellow skinned and coated with a thin layer of protective wax.

## FOOD PAIRING

Versatility is the hallmark of Falanghina. It is perfectly enjoyable as an aperitif or paired with ceviche or crudite. Main course pairings range from Indian food to coastal seafood and rotisserie chicken. Falanghina is a great substitute for Pinot Grigio lovers looking to branch out and explore the exciting world of Italian white wine.



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*Personally selected, hand-harvested wines  
from the best family vineyards.*



Italy > Campania > Irpinia  
> Sant'Angelo all'Esca



**Estate owned by:**  
Angelo Pepe

**Winemaker:**  
Milena Pepe

**Year Founded:**  
2001



**Farming and Land:**  
Sustainable farming practices for one hundred acres with 25 acres of olive trees. Elevation between 1100 and 1700 feet above sea level. A mixture of Calcareous and Tuffaceous soils with volcanic ash, chalk, limestone, and clay.



**Production (cases):**  
Falanghina: 1000  
Fiano: 150  
Greco: 500  
Aglianico: 1000



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# V I C U S

For many travelers and wine lovers, an exploration of Italy often begins in Tuscany. Venture further south, and as an intrepid wine seeker you'll find a home in the Campania region. Campania is rich in history and possesses a similar romantic allure, delivering its own special wines in the hills, and of course, the famous beaches along the Amalfi Coast.

Italian wines are recognized around the world, but it is the specific personality of each region and commune that makes them all exciting to explore. It is here, in the Irpinia region, where the ancient Greeks began cultivating grape varieties suited to the volcanic soils before the Roman Empire had even begun. Within the Irpinia region resides three of the south's most important DOCG's.

Vicus, in Latin, means "village," a fitting name for these unique, small production wines. The story of Vicus is a small but remarkably diverse range of wines that are a genuine expression of Campania's unique terroir.

In Sant'Angelo all'Esca, the Pepe family produce the Vicus wines from local grapes: Fiano, Greco, Falanghina, and Aglianico. The red wine, Aglianico is the most complex and noble red grape south of Rome, but it's the white wines that steal the spotlight. These 'yellow' grapes in Campania yield wines of deep color with body and rich texture. The growers and winemakers of this area take great pride in the color of these rich and savory indigenous wines.

The Pepe family is an ancient one in this region of Irpinia, the heart of winemaking country in Campania. The presence of the Pepe family in Irpinia can be traced back to the 13th century. Angelo Pepe has taken great steps to improve the quality and help build growing interest in this region's natural beauty. So much so, that in 1998 he was knighted by the president of Italy, 'Cavaliere della Repubblica per meriti sul Lavoro' or 'Knight of the Republic', and hence the name Cavalier Pepe.

To some, the grapes may seem obtuse, remnants from ancient Greek settlers that still cling to the land. For us at Uva Import's, these wines epitomize the goal of sourcing only from small, family farmed vineyards who express the true character, history, and terroir of their region.