

# V I C U S

## Falanghina

*Sannio DOC*



Italy > Campania > Sannio DOC  
> Benevento

### Variety

100% Falanghina



### Terroir

Tuffaceous soil (At least 50 percent volcanic ash).



### Winemaking

*Winemaker: Francesco Iacono*

Fermented in stainless steel, partial malolactic. Matured in stainless steel; at least two months in bottle.



### 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 del Sannio DOC -- the home of this classically enjoyable white Italian wine.

By the winemaker's own definition, Vicus Falanghina is simple and personal -- it reflects the rich volcanic soils typical to the hillside vineyards around Benevento. It is a refreshing wine with citrus-blossom aromas. On the palate it typically shows classic apple and pear flavors with spicy or mineral notes.

### 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.

Most Falanghina is grown in Campania, in southern Italy. The vines thrive in the porous volcanic soils and the 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 broiled or grilled fish to chicken, crab or shrimp.



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



Italy > Campania > Sannio DOC  
> Benevento



**Estate owned by:**  
Bruno & Giuliano Muratori

**Winemaker:**  
Francesco Iacono

**Year Founded:**  
2001



**Farming and Land:**  
Certified organic farming practices over 62 acres. Tuffaceous soil -- at least 50 percent volcanic ash.



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



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# V I C U S

For many travelers, an exploration of Italy often begins in Tuscany. The region is known for its romantic allure, the food and, of course, the wine.

Venture further south and as an intrepid wine seeker you'll find a home in the Campania region. As Italy's third most populous region, it possesses similar romantic allure as the larger Tuscan region -- and delivers its own special wines.

Vicus, in Latin, means "village," a fitting name for these unique, small production wines. This is the story of Vicus -- a small but remarkably diverse range of wines that are genuinely expressive of Campania's terroir.

Here, winemakers' philosophies may mirror their counterparts from around Italy but the wines stand alone. Italian wines are recognized around the world, but it is the specific personality of each vineyard that makes them unique.

In Benevento, Vicus produces exclusively "yellow" wines from local grapes: Fiano, Greco and Falanghina. American wine drinkers may refer to these as white wines -- in Campania these lighter skinned grapes yield wines with often deep, yellow color but always with body, mouth-filling character and savory aromatics.

To some, the grapes may seem obtuse, remnants from ancient Greek settlers that still cling to the land. To us, these wines and varietals epitomize the Uva Import's goal of sourcing only from small, family farmed vineyards.