



Winemaker: Giuseppe Ferrara
Generation: 3rd



AUGUSTIMPORTS
WINES · SPIRITS · INNOVATIONS

Campania Aglianico IGT

Surrounded only by chestnut and olive groves, along with a profound, penetrating silence, Giuseppe Ferrara's Aglianico vines grow deep in the heart of Campania's hilly interior. Having spent a few years in the bottle, this wine has remarkably soft, integrated tannins, fruit that is perfectly balanced with its acidity, and a wave of the region's telltale spice. High altitude helps guarantee the wine's fresh style, without forsaking any of the backbone or character you'd expect from Irpinia's rustic, ancient varietal.

WINEMAKER BIOGRAPHY

Working high in the green hills of the Beneventano province, winemaker Giuseppe Ferrara is wholly devoted to his region's traditional, monovarietal wines. Just like the region in toto, roughly two-thirds of his vines are devoted to Campania's lush white varietals, and the remaining third to Aglianico, with its telltale plum, smoke, and spice.

ENOLOGIST

Angelo Valentino



TASTING NOTES

Color Dark ruby

Nose Red and black plum, roasted meat, and white pepper

Palate Medium full bodied, with sweet, supple tannins, smoke, and loads of earthy spice

Finish Pleasant and lingering



VINEYARD & VINIFICATION

Vineyard Location Beneventano IGT, Campania

Vineyard Size 3.5 ha

Varietals List 100% Aglianico

Farming Practices Sustainably farmed; dry-farmed; picked by hand; indigenous yeasts; vegan

Elevation 450-550 m

Soils Clay, volcanic, and limestone mix

Maturation Summary In Steel for 6 months

In Steel 6 months

Alcohol 13.0 %

Acidity 5.8 g/liter

Annual Production 40,000 bottles



AUGUSTIMPORTS
WINES · SPIRITS · INNOVATIONS

REGION

CAMPANIA

When people hear the name Campania, it often conjures imagery of dreamy seascapes and towns spilling down into the Tyrrhenian, dramatic, sun-splashed islands like Capri and Ischia, lemon and olive groves, Sorrento, Mount Vesuvius and archeological sites like Pompeii. Then, of course, there is Naples with its 2500-year history and indelible influence on Italian cuisine. It seems ironic, then, that the region's wines don't enjoy a more widespread reputation. They were certainly famous and well-documented during Roman times (Falernum, the most celebrated wine of classic literature, likely derived from today's Falanghina) but it has only been in the past 2 or 3 decades that Campanian wines have once again been re-emerging on the global stage.

With production dating back to the 12th century B.C., Campania remains one of Italy's oldest winemaking regions. It is home to some 100 native grapes, along with 5 DOCGs and 15 DOCs, and is especially renowned for its lush, structured whites of pronounced acidity—including Coda di Volpe, Falanghina, Fiano, and Greco—along with powerful, spicy reds made from Aglianico. More obscure but no less charismatic are grapes like Asprinio, Montonico, Olivella, and Piediroso. As a whole, Campania has an abundance of sunshine and long, hot summers, but these are mitigated by Mediterranean breezes that penetrate far inland (to the forested spine of Apennines running down the interior) and also southern Italy's highest annual rainfall. Along with soils that are often volcanic, this combination ensures a long growing season, perfect for both the late-ripening Aglianico (often harvested in October) and for acid-driven white varieties grown on north-facing slopes. Romans originally called this region "Campania felix" or "happy land", most likely referring to its fertility, gorgeous landscapes, and mild climate all in tandem.

BENEVENTANO IGT

Landlocked and mountainous, the Beneventano subregion is famous for its wines, its history, and its grand, bucolic silences. The province itself borders Molise to the north, Puglia's Foggia province to the east, Avellino and Naples to the south, and the province of Caserta to the west. As the name might suggest, its capital is Benevento—an historically important town on the Appian Way, used as a base for Roman expansion in southern Italy.

1 of Campania's 10 total IGT's—and by far one of Italy's most successful in terms of volume—this appellation encompasses the entirety of the Benevento province and covers some 1300 hectares of vines. The aromatic Falanghina and late-ripening Aglianico dominate production, together accounting for over 75% of the IGT. That said, other indigenous varieties, along with grapes from other parts of Italy—such as Barbera, Primitivo, and Sangiovese—are also permitted, along with international varieties like Chardonnay and Cabernet Sauvignon. A full range of styles is allowed, including red, white, rosato, sweet, and frizzante, with varietal wines required to contain at least 85% of the listed grape.



MACCHIALUPA

In the high, rugged, and green hills of central Campania, it's easy to get lost unless you're a long-time local, and even then, people have been known to lose their way! Making wine in the small town of San Pietro Irpino, deep in the province of Beneventano, one is close only to nature, one's own thoughts, and a "mysterious, pervading silence". But it's also here, ensconced in the sun-drenched Valle del Sabato and surrounded by groves of chestnuts and olives, that winemaker Giuseppe Ferrara feels right at home. Typical of this zone, which lies further north, his soils have more sand and clay than Irpinia (Avellino) to the south, so there tends to be a touch less spice in the wines. Nevertheless, the calcareous layers underpin the natural backbone of grapes like Falanghina and Greco di Tufo, and his 500 average meters of altitude duly support the late-ripening Aglianico. Always quality over quantity, his red wines, Coda di Volpe, Fiano and Greco di Tufo all weigh in at just a single bottle per vine - and the Falanghina isn't far behind at just 2 bottles per plant. While he is a multi-generational grower, Giuseppe only began bottling and branding his family's wines in 2001 and 20 years later, in 2021, his wines are making their debut in the U.S.