

# DeLUCIA

## VINEYARDS

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Benevento "Sannio" is an ancient land, very rich in history, since Samnites times has held a very important strategic role in the region's both economical and social life, also thanks to the area's mountainous configuration.

Guardiasanframondi, medieval village founded by Normans, for centuries has been motherland for important trades and since longer than 100 years ago, a very active agricultural centre, especially in the vine growing and wine producing fields.

Carlo De Lucia has made his own the area's agricultural traditions to produce, with modern systems and a high research culture, typical wines of a superior quality, obtained from the selection of the best grapes, rich in flavours and tastes of this ancient land.

Carlo De Lucia was born in Guardiasanframondi, in a family of farmers from countless generations. It is only in the beginning of the '90s, when he bets on quality, that he builds a new cellar and starts to implant new vineyards in Guyot, meaning a lower grape production, even if richer in concentration.

Above all, he concentrates upon the two native grape varieties with the higher potentiality: Falanghina for the white grapes and Aglianico, for a small part of the red ones.

The wine estate stretches over about 12 hectares of specialized vineyards. The ground is mostly of medium mixture.

The vineyards benefit of a perfect micro-climate due both to the presence of the Appenines Mountains and the air courrents coming from the near sea.



**ENOLOGIST:** Cosimo De Lucia

**OWNER:** De Lucia's Family

### PRODUCED WINES

white wines	available vintage
Vigna delle Ginestre DOC Sannio Falanghina	2008
Campodifiori DOC Sannio Falanghina	2008
white wines	available vintage
Aglianico DOC Sannio	2007
Murellaia DOC Sannio Aglianico	2006

### "Vigna delle Ginestre" DOC Sannio Falanghina

This wine gathers its name from the broom plants (ginestra) that are a characteristic of the vineyards borders in the Sannio landscape.

A very careful selection of the Falanghina grapes make possible the creation of this superb wine. It has an ageing potential of 6 / 36 months.

**bottle capacity** 0,750 L

**packaging** In 6/12 bottles boxes

**grapes** 100% Falanghina

**Growing area** Guardia Sanframondi (BN) - Campania

**General Vineyards information** Vineyards Altitude: between 100 and 250 m a.s.l.. Soil: medium mixture. Yeld per vine: 4 / 5 kgs. Training: Guyot. Plant density: 2500 - 3000 per ha. Harvest: by hand, end of September - beginning of October.

**vinification and maturation**

As soon as the grapes are harvested and selected, they are immediately transferred in the cellar where, after a first soft press, the must is left to ferment at controlled temperature (16-18° C). Refining takes place in stainless steel tanks until the following spring, then the wine is bottled, where it completes its maturation.

**organoleptical characteristics** *Serve at 12-13° C.*



#### *Tasting notes*

### "Campodifiori" IGT Bianco Beneventano

This wine is obtained by the separated winemaking process of Falanghina, Greco, Fiano and Sauvignon grapes.

**bottle capacity** 0,750 L

**packaging** In 6/12 bottles boxes

**grapes** 60% Falanghina, 20% Greco, 12% Fiano

**Growing area** Guardiasanframondi (BN) - Campania

**General Vineyards information** Vineyards altitude: between 100 and 250 m a.s.l.. Soil: medium mixture. Yeld per vine: 2 - 3 kgs. Training: Guyot. Plant density: 2500 - 3000 per ha. Harvest: by hand, between the beginning of September and the beginning of October.


**vinification and maturation**




Grapes, of each variety separately, after a soft destalking, are left to cryo-macerate at 8° C for 12-18 hours, to better exalt the variety fragrance. Then the obtained must is left to ferment at controlled temperature of 12-14° C and then assembled together. Refining takes place in stainless steel tanks until the following spring, then in bottle for at least 4 months.

**organoleptical characteristics** *Serve at 12-14° C in white wine goblets exalting this wine's characteristics and complexity.*



#### *Tasting notes*

<b>Aglianico DOC Sannio</b>		  
bottle capacity	0,750 L	
packaging	In 6/12 bottles boxes	
grapes	100% Aglianico	
Growing area	Guardiasanframondi (BN) - Campania	
General Vineyards information	Vineyards altitude: between 100 and 250 m a.s.l.. Soil: medium mixture. Yeld per vine: 2 - 3 kgs. Training: Guyot. Plant density: 2500 - 3000 per ha. Harvest: by hand.	
<b>Tasting notes</b>		

<b>"Murellaia" DOC Sannio Aglianico</b>		  
The name of the wine originates from the local appellation to the soil rocky typology (Marne).		
bottle capacity	0,750 L	
packaging	In 6/12 bottles boxes	
grapes	100% Aglianico	
Growing area	Guardiasanframondi (BN) - Campania	
General Vineyards information	Vineyards altitude: between 100 and 250 m a.s.l.. Soil: medium mixture, clayey. Yeld per vine: 2 - 3 kgs. Training: Guyot, spur cord. Plant density: 2500 - 3000 per ha. Harvest: by hand, from October second decade.	
vinification and maturation	After a soft destalking of the grapes, the obtained must is left to ferment together with the skins for 10-15 days in stainless steel tanks at controlled temperature of 28-30° C, continuously pumping over and treading. After the malolactic fermentation is completed, it is poured in new wooden vats, where matures for about 8-10 months. Then the wine refines in bottle for 6 more months.	
organoleptical characteristics	<i>Serve at 18° C in goblets, exalting this wine's great structure and elegance, taking care of oxygenation.</i>	
<b>Tasting notes</b>		