



**Antico Castello**

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## DEMETRA Irpinia Falanghina

Dop

**Appellation:** Irpinia Falanghina Dop

**Typology:** white wine

**Grapes:** Falanghina 100%

**First vintage produced:** 2013

**Vineyard location:** San Mango sul Calore(AV) –  
Company's vineyard

**Soil:** chalky - clay

**Altitude:** 300m above sea level

**Year plant:** 2003

**Vine training/Pruning:** guyot

**Vineyard design:** 2500 vines/hectare

**Grape yield:** 80 quintals/hectare

**Harvest time:** first ten days of October

**Wine making:** the grape were harvested by hand followed by a soft pressing and subsequent skin contact for few hours. The fermentation takes place in steel tanks and it is temperature controlled. Then, there is a long aging (around 6 months) on the lees before bottling. Refining in bottle minimum 6 months



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## Taurasi

Docg

**Appellation:** Taurasi DOCG

**Typology:** red wine

**Grapes:** Aglianico 100%

**First vintage produced:** 2006

**Vineyard location:** San Mango sul Calore(AV) – Company's vineyard

**Soil:** chalky - clay

**Altitude:** 450m above sea level

**Year plant:** 2001

**Vine training/Pruning:** cordon spur

**Vineyard design:** 2500 vines/hectare

**Grape yield:** 60 quintals/hectare

**Harvest time:** first ten days of November

**Wine making:** the grape were harvested by hand. The fermentation and long maceration (around 30 days) take place in temperature-controlled steel tanks. After being extracted, the wine continues its journey in large oak barrels of 25/50 hectoliter followed by a long refinement by aging in the bottle



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## ORFEO Irpinia Fiano

Dop

**Appellation:** Irpinia Fiano Dop

**Typology:** white wine

**Grapes:** Fiano 100%

**First vintage produced:** 2011

**Vineyard location:** San Mango sul Calore(AV) –  
Company's vineyard

**Soil:** chalky - clay

**Altitude:** 350m above sea level

**Year plant:** 2008

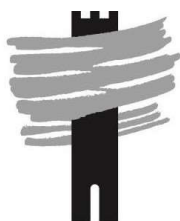
**Vine training/Pruning:** guyot

**Vineyard design:** 2800 vines/hectare

**Grape yield:** 80 quintals/hectare

**Harvest time:** first ten days of October

**Wine making:** the grape were harvested by hand followed by a soft pressing and subsequent skin contact for few hours. The fermentation takes place in steel tanks and it is temperature controlled. Then, there is a long aging (around 6 months) on the lees before bottling. Refining in bottle minimum 6 months



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## MASSALE Taurasi Riserva

Docg

**Appellation:** Taurasi Riserva DOCG

**Typology:** red wine

**Grapes:** Aglianico 100%

**First vintage produced:** 2010

**Vineyard location:** San Mango sul  
Calore(AV) – Company's vineyard

**Soil:** chalky - clay

**Altitude:** 400m above sea level

**Year plant:** 2001

**Vine training/Pruning:** cordon spur

**Vineyard design:** 2500 vines/hectare

**Grape yield:** 50 quintals/hectare

**Harvest time:** first ten days of November

**Wine making:** the grape were harvested by hand. The fermentation and long maceration (around 40 days) take place in special oak barrel about 50 hectolitres. After being extracted, the wine continues its journey in large oak barrels of 25/50 hectoliter followed by a long refinement by aging in the bottle



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## ERMES Irpinia Greco

Dop

**Appellation:** Irpinia Greco Dop

**Typology:** white wine

**Grapes:** Greco 100%

**First vintage produced:** 2011

**Vineyard location:** San Mango sul Calore(AV) –  
Company's vineyard

**Soil:** chalky - loamy

**Altitude:** 350m above sea level

**Year plant:** 2008

**Vine training/Pruning:** guyot

**Vineyard design:** 3000 vines/hectare

**Grape yield:** 80 quintals/hectare

**Harvest time:** first ten days of October

**Wine making:** the grape were harvested by hand followed by a soft pressing and subsequent skin contact for few hours. The fermentation takes place in steel tanks and it is temperature controlled. Then, there is a long aging (around 6 months) on the lees before bottling. Refining in bottle minimum 6 months



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## MAGIS Irpinia Aglianico

Dop

**Appellation:** Irpinia Aglianico Dop

**Typology:** red wine

**Grapes:** Aglianico 100%

**First vintage produced:** 2006

**Vineyard location:** San Mango sul Calore(AV) – Company's vineyard

**Soil:** chalky - loamy

**Altitude:** 400m above sea level

**Year plant:** 2002

**Vine training/Pruning:** cordon spur

**Vineyard design:** 2500 vines/hectare

**Grape yield:** 60 quintals/hectare

**Harvest time:** last week of October

**Wine making:** the grape were harvested by hand. The fermentation and long maceration (around 20 days) take place in temperature-controlled steel tanks. After being extracted, the wine continues its journey in large oak barrels of 25/50 hectoliter followed by a long refinement by aging in the bottle