



The estate was established in 1990 by Antonio Caggiano with the help of Professor Luigi Moio, who is one of the major experts on Aglianico and who still consults for the estate. Antonio is also a professional and very talented photographer. Antonio used to have a building enterprise and he decided to build a cellar, in 1990, that was supposed to amaze. The cellar, which is hewn in rock and built underground, is really amazing and was completed in 1995. In the meantime vineyards from the finest crus were bought and plots of land were purchased and planted with selected clones of Aglianico.

A modern part of the cellar with very modern equipment was designed by Pino and Lorella, both architects and son and daughter of Antonio, and was completed in 2008. Pino, who has a real passion for wine, is now at the helm with the support of Antonio. The estate could potentially produce one million bottles/year, but Antonio and Pino have chosen to keep the production at 150,000-160,000 bottles/year.

The Taurasi wine is named after this town in Irpinia which is an important centre for viticulture and wine making. The Aglianico grape grown in Taurasi has an ancient history dating back to the ancient Greeks. The Taurasi wine was awarded the DOC status in the 1970s. The production area was extended to 17 communes. In 1993 Taurasi acquired the DOCG status.

The zone of Contrada Sala is airy, the altitude is 350-450 meters above sea level. The exposure is south-west. The great Aglianico grape finds ideal conditions here. What makes the difference is the soil which is clayey-calcareous. The microclimate is particularly favourable: it is cool at night and warm during the day so that Aglianico, which is harvested at the end of October, can ripen slowly and well. In the autumn the colours are wonderful as stated by the photos of Antonio Caggiano which one can admire at the estate.

The total vineyard extension is 26 hectares, 23 hectares of Aglianico and 3 hectares of Fiano. The vineyards of Aglianico are all in Contrada Sala, while the Fiano vineyards are in Lapio. Vineyards of Greco (located in Tufo) and vineyards of Falanghina (in the area of Benevento) are contracted. Disease and pest control is carried out following a programme of the Campania region for the respect of the environment and for the care of vines. The vines are sprayed with copper and sulphur base products. The aim of the agricultural practices is to make it possible for the vines to defend themselves. This is obtained by making the roots of the vines grow deep into the soil, so that the plants are not affected by rain and by high temperature, and by keeping the canopy and the fruit of the vines well balanced. Spontaneous cover crops are left on the aisles or the soil is tilled depending on the vineyard. The average grape yield is 6 tons/hectare. There still are a few prephylloxera vines. The age of the vines varies from 10-15-30-40 years. Over the years the hectares of vineyards were increased by carefully studying the characteristics of this zone. The wines produced are: Taurasi DOCG “Vigna Macchia dei Goti”, Irpinia Campi Taurasini DOC “Salae Domini”, Irpinia Aglianico DOC “Tauri”, Fiano di Avellino DOCG “Béchar”, Greco di Tufo DOCG “Devon”, Irpinia Bianco DOC “Fiagre”, Campania Falanghina IGT, Passito VDT “Mel”.

“We are not interested in quantity, but in quality” Antonio Caggiano tells us. “Micro per macro. One must read how much work, suffering and love are in a glass of wine”.



Taurasi DOCG Vigna Macchia dei Goti

Zone: *Taurasi*
 Cru: *Macchia dei Goti*
 Varietal: *100% Aglianico*
 Vineyard Ext.: *4 hectares*
 Average Prod.: *14,000 bottles*



Type of Viticulture: Integrated / Sustainable

**Irpinia Aglianico DOC
Tauri**

Zone: *Taurasi*
 Cru: *Costa*
 Varietal: *100% Aglianico*
 Vineyard Ext.: *10 hectares*
 Average Prod.: *37,000 bottles*

TAURÌ®
 IRPINIA
 AGLIANICO

DENOMINAZIONE DI ORIGINE CONTROLLATA

**Irpinia Campi Taurasini DOC
Salae Domini**

Zone: *Taurasi*
 Cru: *Sala*
 Varietal: *100% Aglianico*
 Vineyard Ext.: *3 hectares*
 Average Prod.: *10,000 bottles*

SALAE DOMINI®

IRPINIA
 CAMPI TAURASINI

DENOMINAZIONE DI ORIGINE CONTROLLATA

**Fiano di Avellino DOCG
Béchar**

Zone: *Lapio*
 Varietal: *100% Fiano*
 Vineyard Ext.: *4 hectares*
 Average Prod.: *20,000 bottles*

BÉCHAR®

FIANO DI AVELLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA