

VESEVO



FANTINI

BEST ITALIAN PRODUCER

2016 | 2017 | 2019 | 2020 | 2021 | 2022 | 2023 | 2024



VESEVO

Vesevo is located in Campania region, in Southern Italy, a region of ancient wine – making traditions, which in recent times has been able to create wines of the highest level both from white and red grapes.

Being of volcanic origin, the soil where our vines grow is very rich in minerals, potassium, iron, phosphorus and silica. The Vesuvius area is one of the richest in minerals on our planet. These characteristics give our wines a unique mineral quality. It is precisely because of this unique terroir that viticulture has developed with such importance in this area.

Our greatest desire is to express the magic of this land in every single drop of wine. To do so we chose a team of expert winemakers with a wide experience collected all around the world.

Under the supervision of our winemakers, all the operations in our vineyard are carried out manually. We favour the biological management and avoid forcing operations such as irrigation and fertilization.

Bunch by bunch, all our grapes are harvested by hand and brought intact and healthy to the cellar, where our expert winemakers scrupulously follow their vinification and ageing, before giving them a long, exciting life in the bottle.

VESEVO

FORINO AVELLINO CAMPANIA BENEVENTO ITALY

V SERIES ESTATE



IDEA OF THE WINE = Wine made for young drinkers, with enough experience, that are seeking good value for money.

VINIFICATION = Soft press, must's static settling, low temperature fermentation between 12 – 14 Degrees C, lees batonnage, cold stabilization, filtration.

COLOUR = Bright straw yellow.

BOUQUET = Intense aroma, quite persistent and fruity.

FLAVOUR = Medium bodied, well balanced, quite intense and persistent.

RECOMMENDED WITH = Easy to drink, great as an aperitif, matches light main courses, white meat, young cheese, ideal with fish.

SERVING TEMPERATURE = 10 – 12 degrees C.

FALANGHINA = can be considered a semi – aromatic variety, showing its intense and luscious fruit as well as its balanced acidity provides length and freshness on the palate.

GRAPE: 100% FALANGHINA

2024 Beneventano Falanghina IGT 12.5% Alc

VESEVO

TAURASI AVELLINO ITALY

LIMITED RELEASE



VINIFICATION = Stalk stripping and delicate crushing. Maceration for 20 – 25 days at a temperature of 26 – 28 Degrees C, then 16 months barrel ageing in a particular selection of French oak chosen by our head winemaker Dennis Verdecchia and followed by maturation in bottle.

COLOUR = Deep ruby red.

BOUQUET = Characterized by an ample and profound bouquet featuring spices, (sweet tobacco and nutmeg), floral notes (violet and wild berries) merging with mineral (flint stones).

FLAVOUR = Outstanding minerality and important tannins. Remarkable long finish.

RECOMMENDED WITH = Superb with a T-bone steak, or pappardelle with game ragout. Delicious also with beef Stroganoff with truffles.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE: 100% AGLIANICO

94 Points James Suckling Asia 2021

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91 Points Robert Parker USA 2021

Gold Medal Berliner Wine Trophy Germany 2020

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Gold Medal Berliner Wine Trophy Germany 2022

Gold Medal Mundus Vini Germany 2020

Gold Medal Mundus Vini Germany 2021

Gold Medal Frankfurt International Trophy Germany 2021

Gold Medal Korea Wine Challenge 2022

2013 Taurasi Ensis Aglianico DOCG 14.0% Alc