

SANNIO

Sannio



Sannio is a territory in central southern Italy. More specifically, the Sannio runs along the Apennines, a mountain range traversing the Italian peninsula longitudinally, and is located within an area that also includes Campania and northern Puglia.

The surface, on which its grapevines grow, extends for about 10,000 hectares. It is characterized by a rich, varied mosaic of soils that exceed the usual clay formations and contain a rather high content of volcanic rocks. In addition, a mix of pebbles, calcium, and sandstone is found in the soils of the majority of the area's vineyards.

Here, both white and red grapes are cultivated, and in great part those autochthonous ones, such as Aglianico, Sciascinoso, Agostinella, Falanghina, Cerreto, Coda di Volpe, Malvasia, Fiano, Olivella, Palombino, and many more.

In order to protect, and at the same time, value the wines from this zone, the Consorzio di Tutela vini del Sannio, was created in 1999.

The wines of the Sannio production zone bear different denominations, including Igt, Doc, Docg (Aglianico), and Dop (Sannio and Falanghina).

A rather ample denomination also exists, called the Sannio DOP, which includes red, white, and rosé wines, both still and sparkling, and in which are used the majority of grapes present in this territory.

Aglianico Sannio

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

92



Aglianico del Taburno DOCG 2013 NIFO SARRAPOCHIELLO

Red even in the aromas. A classical note of fruit, fresh cherry coupled with a hint of blood orange. Sweet-acidic mouth summarized by a savory note that in addition to characterizing the sip from mid-mouth, also emphasizes it. Flavorful tannins already well blended.



92



Aglianico del Taburno Riserva DOP Vigna Cataratte 2008 FONTANAVECCHIA

Aged for four years, this variety can handle the extended time like few others. The nose plays on two levels, from fresh fruit such as cherry initially, then not to be outdone by undertones of jam and macerated fruit. Spicy finish. Lively tannins.



91



Aglianico del Taburno DOCG Delius 2011 CANTINA DEL TABURNO

Rather coherent nose and mouth due to the rapport between their expressive qualities. Good authenticity regarding the notes of toasted cherry, chestnut, and marmalade. Flavorful and balsamic finish, to balance a smoothness, never becoming too overtly sweet.



90



Aglianico Sannio DOP I Mille per L'Aglianico 2011 LA GUARDIENSE

The number on the label refers to associates of the cooperative. This union, it could be said, strengthens the tasting, which offers rather typical red fruit sensations, but is completed by a spiced dowry thus adding complexity by way of licorice and cacao. Flavorful tannins.

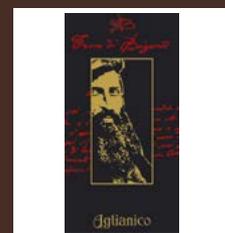


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Aglianico Sannio DOP 2012 TERRE DI BRIGANTI

Fruity profile, both on the nose and in the sip, rendered slightly complex by touches of fresh aromatic herbs and by a somewhat spicy richness, which always remains in the background. Its best gifts are the ease of drink, a characteristic that makes it very enjoyable today, even if it is somewhat less predisposed to long aging.



Bianchi Sannio

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93



Fiano Sannio DOP 2015 FONTANAVECCHIA

Primarily fruity aromas characterized by a great authenticity. Develops in a balanced manner in the mouth, around a horizontal dimension of rennet apple and candied ginger, never becoming too extended. Lengthens decisively from mid-mouth on, thanks to tones of lime and thyme.



91



Falanghina Sannio DOP Svelato 2015 TERRE STREGATE

Slightly austere wine, both on the nose and in the mouth, for which it is decisively vertical and subtle. Garden aromas of herbs, as well as lime. Impressions in the mouth are enhanced by a sapidity that on one hand renders the drink smooth, while on the other, limits its complexity



91



Falanghina Sannio DOP Opalus 2015 VIGNE DI MALIES

Balsamic garden aromas and thyme that are refined only on the finish thanks to nuances of white-fleshed peach and pineapple. In the mouth, great balance, revealing a more ample quantity of fruit. On the finish, it regains its nature, being both elegant and relaxed thanks to an intense sapidity.



91



Greco Sannio DOP Caucino 2015 OPPIDA AMINEA

The large barrels used during the aging, albeit in small quantities; in no way distort the character of the vines. Yellow fruit, including citrus on the nose. In the mouth, along with the typical sensations, appear two gustatory aspects that add complexity: a noble flavor and a spiciness of a sweet sensation.



90



Falanghina Beneventano IGP Cesco dell'Eremo 2014 CANTINA DEL TABURNO

Orange blossoms on the nose followed by citrusy notes. The tartness of the citrus is not biting on the mouth. Characterized by a ripe juiciness, it is refreshing thanks to lemon and mandarin from the coast. The finish, not excessively long, but rather fulfilling, plays on the dualism of almond and salt.



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Layout and design by **ZeppelinStudio.it**

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SEPTEMBER 2016

SANNIO WINE RANKING BY
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TASTING PERIOD
AUGUST 2016

