

LA RIVOLTA

Located in Torrecuso, in the province of Benevento, Fattoria La Rivolta consists of hilly lands that range in altitude from 300 to 600 meters. With unique soils of limestone and clay, the vineyards are located in one of the smallest DOCs in the region, Campania's Taburno, home to some of the most picturesque and mountainous vineyards in all of Europe.



Here, the Cotroneo family has been living in the region for several generations. At the beginning of the twentieth century, the grandparents Giovanni and Teresa maintained and cultivated one of the largest agricultural farms in Benevento, which was later divided amongst their eight grandchildren.

After joining lands with his brother Mario, Paolo Cotroneo launched Fattoria La Rivolta in 1997. A third generation farmer, Paolo immediately began to organically cultivate his vines, earning certification from ICEA, the Istituto per la Certificazione Etica e Ambientale, in 2001. A family affair that includes two sisters and a cousin, these 29 hectares of cultivated vineyards are hand harvested to produce low yields and farmed without the use of chemical treatments.

T. EDWARD
NEW YORK

AGLIANICO DEL TABURNO



Varietal/Blend: 100% Aglianico

Farming: certified organic

Soil: limestone and clay

Elevation: 300-600m

Vine Age: 30+ years old

Fermentation: in stainless steel tanks with regular punch-downs / fermented for 20-25 days at 27°C

Aging: in barrels for 18 months / in bottle for 6 months

Alcohol: 14%

Yeast: natural

Fined: none

Filtered: none

Production #s: 25,000 bottles

Aglianico is a type of grape brought over by the Greeks, whose name of "Hellenic Grape" was transformed during the Kingdom of Naples into "Aglianico grape" by the Aragonese, because of their pronunciation of the double "l" in "gl".

Country: Italy

Region: Campania

Vineyard: Estate

Vineyard Size: 29ha total