



Quintodecimo, Mirabella Eclano (Campania)

## Falanghina Irpinia «Via del Campo» DOC

<b>Vintage</b>	2024
<b>Winemaker</b>	Quintodecimo
<b>Region</b>	Campania
<b>Alcohol</b>	13% vol.
<b>Grapes</b>	100% Falanghina

### Winemaking

This wine is made from 100% organically grown Falanghina. The vines thrive in a combination of clay and dark volcanic soils, offering ideal conditions for balanced ripening. After harvest, the wine is aged for eight months on fine lees – 70% in stainless steel tanks and 30% in wooden barrels. This combination imparts both freshness and structure, as well as depth.

### Our tasting note

Bright straw yellow with golden highlights. The bouquet is layered and expressive: ripe herbs, tonic, sweet lemon, grapefruit, and apricot blend with notes of mandarin, medlar, white pepper, and a hint of vanilla. On the palate, the wine is juicy and powerful, carried by floral freshness and vibrant energy. A pronounced salty note and marked minerality lead into a long, complex finish. Lively acidity ensures perfect balance and freshness. This single-vineyard Falanghina impresses with elegance, depth, and character. An outstanding wine with a distinctive profile.

### Quintodecimo

Luigi's winery, Quintodecimo, is located in Mirabella Eclano, about 80 kilometres northeast of Naples, in the heart of the Taurasi DOCG. The region is characterised by green meadows, dense forests and a mild climate influenced by the Apennines – ideal conditions for cultivating vines on volcanic soils. A PhD oenologist, Luigi runs his estate organically and produces elegant Aglianico red wines that have played a key role in the modern recognition of this grape variety. Since its founding in 2001, the winery has followed a clear philosophy focused on preserving terroir and grape identity. Luigi and his wife Laura carefully select the vineyard sites and intervene only when necessary to craft characterful wines. In addition to his acclaimed Aglianico reds, Luigi also succeeds in producing outstanding white wines from the native varieties Greco, Fiano and Falanghina – wines that impress with freshness, complexity, and ageing potential.



### Suitable with



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