

VIGNA PIAN D'ANGELO

TAURASI DOCG



| |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|
| Classification: Taurasi DOCG |
| Color: Intense ruby red |
| Grape variety: Aglianico 100% |
| Alcohol content: 13,5/14,5% vol. |
| Soil characteristics: Mixed Volcanic Clay in "pietraforte" |
| Training system: Wall bars (spurred cord) |
| Plants/Ha: 4.000 Yield per Hectar: 50 quintals |
| Harvest time: From the first to the third decade of November |
| Aging in wood: 4 months in French barriques, in large 500 liter barrels for 18 months |
| Refinement: 24 months in bottle |
| Perfume: The bouquet is broad and fruity with evident hints of cherries, plums and berries that are flanked by floral scents and a wide range of spices |
| Taste: Dry, soft, with an elegant structure and very long persistence that amplifies the olfactory sensations |
| Food pairing: Red meat, braised meats, game and mature cheeses |
| Serving temperature: 18° C |



SELLA

IRPINIA CAMPI TAURASINI DOC



| |
|----------------------------------------------------------------------------------------------------------------|
| Classification: Aglianico DOC |
| Color: Ruby red |
| Grape variety: Aglianico 100% |
| Alcohol content: 13/14 % vol. |
| Soil characteristics: Mixed Volcanic Clay in "pietraforte" |
| Training system: Wall bars (spurred cord) |
| Plants/Ha: 4.000 Yield per Hectar: 70 quintals |
| Harvest time: From the first to the third decade of November |
| Aging in wood: 4 months in French barriques, in large 500 liter barrels for 18 months |
| Refinement: 6-8 months in bottle |
| Perfume: The bouquet highlights aromas of cherry, plum and berries to which are added spicy notes. |
| Taste: Dry, with great structure and elegance with a beautiful expression of soft and very persistent tannins. |
| Food pairing: An important wine that prefers pairings with first courses of land, red meats and mature cheeses |
| Serving temperature: 18° C |



ROSSO TAU

IRPINIA AGLIANICO DOC



| |
|-------------------------------------------------------------------------------------------------------------------------------|
| Classification: Aglianico DOCG |
| Color: Intense ruby red |
| Grape variety: Aglianico 100% |
| Alcohol content: 12,5/13,5 % vol. |
| Soil characteristics: Mixed Volcanic Clay in "pietraforte" |
| Training system: Wall bars (spurred cord) |
| Plants/Ha: 5.000 Yield per Hectar: 80 quintals |
| Harvest time: End of October, beginning of November |
| Aging in wood: 4 months in French barriques |
| Refinement: 6-8 months in bottle |
| Perfume: Wine with floral and fruity hints ranging from cherry cherry to plum and berries. |
| Taste: Dry, with great structure and elegance with a beautiful expression of soft tannins very persistent and balanced. |
| Food pairing: Important wine that prefers first courses of land, ideal with red meat, roasts, cured meats and mature cheeses. |
| Serving temperature: 18° C |



CENTENUS

CAMPANIA IGT AGLIANICO

| |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|
| Classification: Aglianico Campania IGT |
| Color: Red |
| Grape variety: Aglianico 95%, Piediroso and Sangiovese 5% |
| Alcohol content: About 12,5 % vol. |
| Soil characteristics: Mixed |
| Training system: Guyot |
| Fermentation: At a controlled temperature in 6/8° C stainless steel barrels |
| Perfume: The bouquet is broad and fruity with evident hints of cherries, plums and berries that are flanked by floral scents and a wide range of spices |
| Taste: Good tannins, but not aggressive, quite acidic and savory |
| Food pairing: Red meat, braised meats, game and mature cheeses |
| Serving temperature: 18/20° C |



DON RAFFAELE

GRECO DI TUFO DOCG



| |
|--------------------------------------------------------------------------------------------------------------------------|
| Classification: Greco di Tufo DOCG |
| Color: Deep straw-yellow |
| Grape variety: Greco 100% |
| Alcohol content: 12,5/13,5% vol. |
| Soil characteristics: Tufaceous |
| Training system: Guyot |
| Plants/Ha: 3.000 Yield per Hectar: 70 quintals |
| Harvest time: Second decade of October |
| Fermentation: At controlled temperature in 6/8°C stainless steel barrels |
| Perfume: Wine with a very complex olfactory profile, with notes of ripe fruit, peach, apricot, cedar and hints of almond |
| Taste: Dry, soft, with a good freshness and flavor |
| Food pairing: Indicated with shellfish and seafood |
| Serving temperature: 12/14° C |



EUGENIA

FIANO DI AVELLINO DOCG



| |
|------------------------------------------------------------------------------------------------------------------------------------------|
| Classification: Fiano di Avellino DOCG |
| Color: Deep straw yellow with green shades |
| Grape variety: Fiano 100% |
| Alcohol content: 12,5/13,5% vol. |
| Soil characteristics: Calcareous clay |
| Training system: Guyot |
| Plants/Ha: 4.400 Yield per Hectar: 80 quintals |
| Harvest time: Second decade of October |
| Fermentation: At controlled temperature in 6/8°C stainless steel barrels |
| Perfume: Delicate bouquet, with hints of hazelnut, apricot and pear in the aging phase that elegantly blend with notes of tropical fruit |
| Taste: Dry, soft and delicate, impresses with its great pleasantness |
| Food pairing: Suitable for seafood dishes or as an aperitif |
| Serving temperature: 12/14° C |



FALANGHINA

BENEVENTANO IGP



| |
|----------------------------------------------------------------------------------------------------------------------|
| Classification: Benevento Falanghina IGP |
| Color: Straw-yellow |
| Grape variety: Falanghina 100% |
| Alcohol content: 12,5% vol. |
| Soil characteristics: Calcareous clay |
| Training system: Guyot |
| Plants/Ha: 2.500 Yield per Hectar: 100 quintals |
| Harvest time: First decade of October |
| Fermentation: At a temperature of 12° C for about 40 days. This process exalts the organoleptic scents of the grape. |
| Perfume: Extremely fruity and floral, with citrus hints with a scent of acacia and dried apricot |
| Taste: Dry, soft and with a good acidic structure and proper taste-olfactory persistence |
| Food pairing: Perfect with seafood, shellfish and white meat |
| Serving temperature: 14° C |



CENTENUS

CAMPANIA IGT FALANGHINA

| |
|--------------------------------------------------------------------------|
| Classification: Falanghina Campania IGT |
| Color: Yellow |
| Grape variety: Falanghina 95%, Greco di Tufo and Fiano di Avellino 5% |
| Alcohol content: About 12,5 % vol. |
| Soil characteristics: Mixed |
| Training system: Guyot |
| Fermentation: At a controlled temperature in 6/8 stainless steel barrels |
| Taste: Great sapidity and acidity, a good balance with alcohol |
| Serving temperature: 14° C |





The passion and respect for the environment, the attention to detail, the slow pace of natural winemaking give life to a wine, son of our land, which best expresses the uncontaminated aromas, binding them in an indissoluble union between man and his territory.



Azienda Vitinicola
Sella Delle Spine

Winery and Vineyards
Contrada Piano D'Angelo
83030 - Taurasi
Avellino - Italia

Tel. +39 0827 74 399
Cell. +39 339 871 8734

info@selladellespine.it
follow us  

Tasting and Sale
Via Municipio 12
(near Castello Marchionale)
83030 - Taurasi
Avellino - Italia

Tel. +39 0827 74 081

shop online
www.selladellespine.com

Valori & Territory

In the heart of Irpinia, at Piano D'Angelo locality, among the rows of vines, an integral part of a generous land, sites Sella delle Spine vineyards and cellars of the Caggiano family.

The particular saddle-shaped horse conformation of this territory surrounded by the beauty of roses planted at the edges of the vineyards, not only owns the company its name but gives the Pietraforte vineyards the peculiar hints and flavours that the taurasino wine bouquet contains.

Grapes varieties, which over time adapted to the geography of the places and undergone the influence of volcanic activity, are perfectly suited to the specific production and innovative plants of the company.

Carefully and thoughtfully combining the interaction between several factors: the soil of volcanic origin, its favourable disposition, the mild climate and the relationship between vines and winegrowers, a product is born with a strong typicality and aroma.



Traditions

Tradition, passion and respect for the environment are the values that move the Caggiano family in the production of wines since 1970.

Sella delle Spine was born in Taurasi, a small town in Irpinia located in the middle of the Calore Valley by the initiative of a family that, while remaining anchored in the Irpinia wine tradition and its territory, approaches to new technologies with the aim of offering a wine with a strong personality and hints linked to the own land.

The Taurasina winery, always in continuous evolution, cultivates every vineyard in relation to the characteristics of soil, the type of production desired and climate, respecting the natural process of winemaking.

In an ancient place, where the fathers grew up among expanses of vineyards, giving to their children the visceral good for nature, where each plant is equivalent to a precious asset to know, care for and preserve, Luigi Caggiano, son of the land of Irpinia, has succeeded in recalling in his "Aglianico Taurasi" the uncontaminated scents and smells of the Taurasini territories, the fruit without history of the indissoluble relationship between man and an environmental heritage of uniquely Mediterranean flavours.



SINCE 1970

A family history

