

Ca' Stelle

VITICULTORI IN CASTELVENERE



SYRMA

BENEVENTO

Protected Geographical Indication

Falanghina

GRAPES	Falanghina 85%, other local grapes varieties 15%
PRODUCTION AREA	Castelvenero (BN)
VINEYARDS ALTITUDE	160-180 m/slm
VINE TRAINING METHOD	Guyot
SOIL TYPE	Calcareous-Clayey
VINEYARD EXPOSURE	South
PLANTS PER HA	3000
YELD PER HA	140 ql/ha
AVERAGE AGE OF THE VINES	15
APPROXIMATE HARVEST TIME	September, second decade
VINIFICATION	In white with soft pressing
FERMENTATION	In steel at controlled temperature
FINING	In steel
ALCOHOL CONTENT	12,5 % vol.
TOTAL ACIDITY	6,5 gr/l
PH	3,3
SO2 TOT	80 mg/l
SUGAR RESIDUE	2 g/l
DRY EXTRACT	20 gr/l
PACKAGING	Burgundy bottle with granulated cork Vertical 6 bottles box
TASTING NOTES	Straw yellow with greenishm crystalline reflections, intense aromas of white flowers: balanced taste between soft and slightly acidic sensations, with good body and good persistence
SERVING TEMPERATURE	10°C
FOOD HARMONY	Main courses with carbohydrates and vegetables, appetizers and fish dishes
STORAGE	Horizontal, in a controlled temperature (14°-18°), away from light and heat sources
TASTING GLASS	Medium-sized wine glass

Any difference in values compared to those indicated, can be determined by different years or production lots

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VITICULTORI IN CASTELVENERE



AURYGA **BENEVENTO**

Protected Geographical Indication

Aglianico

GRAPES	Aglianico 85%, other local grapes varieties 15%
PRODUCTION AREA	Guardia Sanframondi (BN)
VINEYARDS ALTITUDE	140-160 m/slm
VINE TRAINING METHOD	Guyot
SOIL TYPE	Calcareous with medium percentage of skeleton
VINEYARD EXPOSURE	South
PLANTS PER HA	3000
YELD PER HA	140 ql/ha
AVERAGE AGE OF THE VINES	15-20
APPROXIMATE HARVEST TIME	October, second decade
VINIFICATION	In red with maceration of the rotocelled peels
FERMENTATION	In steel
FINING	In 10 hl tonneau for 2 months
ALCOHOL CONTENT	13 % vol.
TOTAL ACIDITY	5,5 gr/l
PH	3,4
SO2 TOT	80 mg/l
SUGAR RESIDUE	1 g/l
DRY EXTRACT	28 gr/l
PACKAGING	Burgundy bottle, granulated cork. Vertical 6 bottles box
TASTING NOTES	Ruby red colour, limpid and firm; intense aromas of red fruits; dry taste, medium alcoholic content and balanced tannins, smooth and persistent, well structured
SERVING TEMPERATURE	18°C
FOOD HARMONY	First courses in red sauce with carbohydrates, red meat and cheese
STORAGE	Horizontal, in a controlled temperature (14°-18°), away from light and heat sources
TASTING GLASS	Medium-sized wine glass

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VITICULTORI IN CASTELVENERE



ANTYLIA

BENEVENTO

Protected Geographical Indication

Rosato

GRAPES	Sannio Barbera
PRODUCTION AREA	Guardia Sanframondi (BN)
VINEYARDS ALTITUDE	140-160 m/slm
VINE TRAINING METHOD	Espalier
SOIL TYPE	Calcareous-Clayey
VINEYARD EXPOSURE	South
PLANTS PER HA	4500
YELD PER HA	80 ql/ha
AVERAGE AGE OF THE VINES	15-20
APPROXIMATE HARVEST TIME	September, last decade
VINIFICATION	In rosé with soft pressing
FERMENTATION	In steel at controlled temperature
FINING	In steel
ALCOHOL CONTENT	12,5 % vol.
TOTAL ACIDITY	5,7 gr/l
PH	3,3
SO2 TOT	70 mg/l
SUGAR RESIDUE	1 g/l
DRY EXTRACT	28 gr/l
PACKAGING	Bordeaux bottle. Cork obtained from sustainable and renewable raw materials derived from sugar cane. Vertical 6 bottles box
TASTING NOTES	Cherry red color; fruity aromas, intense and thin with final mineral notes; dry taste, soft and persistent, pleasant acidity and moderate structure
SERVING TEMPERATURE	12°C
FOOD HARMONY	Delicate first courses in red sauce based upon carbohydrates, appetizers and fish dishes
STORAGE	Horizontal, in a controlled temperature (14°-18°), away from light and heat sources
TASTING GLASS	Medium-sized wine glass

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VITICULTORI IN CASTELVENERE



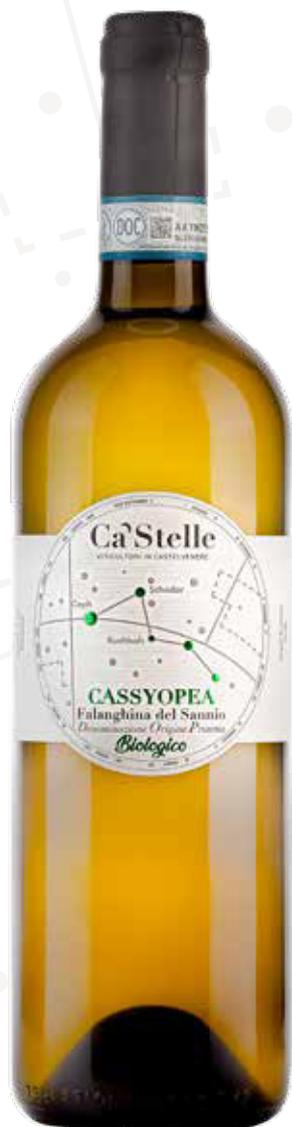
SYRIO FALANGHINA *Spumante* **BRUT**

GRAPES	Falanghina 100%
PRODUCTION AREA	Castelvenere (BN)
VINEYARDS ALTITUDE	160-180 m/slm
VINE TRAINING METHOD	Espalier
SOIL TYPE	Loose Tufaceous
VINEYARD EXPOSURE	South/ South-Est
PLANTS PER HA	2500
YELD PER HA	110 ql/ha
AVERAGE AGE OF THE VINES	19
APPROXIMATE HARVEST TIME	August, last week
WINE ELABORATION PROCESS	Slow Martinotti method 6 months
ALCOHOL CONTENT	12,5 % vol.
TOTAL ACIDITY	7,20 gr/l
PH	3,1
SO2 TOT	76 mg/l
SUGAR RESIDUE	< 12 g/l
DRY EXTRACT	20 gr/l
PACKAGING	Sparkling wine bottles, horizontal boxes of 6 bottles
TASTING NOTES	Straw yellow, bright with thin and persisten perlage, rich and persistent bouquet, with fruity and floral notes, subtle aromas of yeasts and bread crusts; dry taste, with pleasant and firm fruity note and fesh acidity; balanced
SERVING TEMPERATURE	6°- 8° C
FOOD HARMONY	Excellent as an aperitif, suitable for all types of appetizers and to accompany a meal based on fish, rice, pasta, white meats, tasty fish and fresh cheeses, good in any kind of meal
STORAGE	Horizontal, in a controlled temperature (14°-18°), away from light and heat sources
TASTING GLASS	Flute or medium-sized wine glass for sparkling wines

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VITICULTORI IN CASTELVENERE



CASSIOPEA FALANGHINA DEL SANNIO

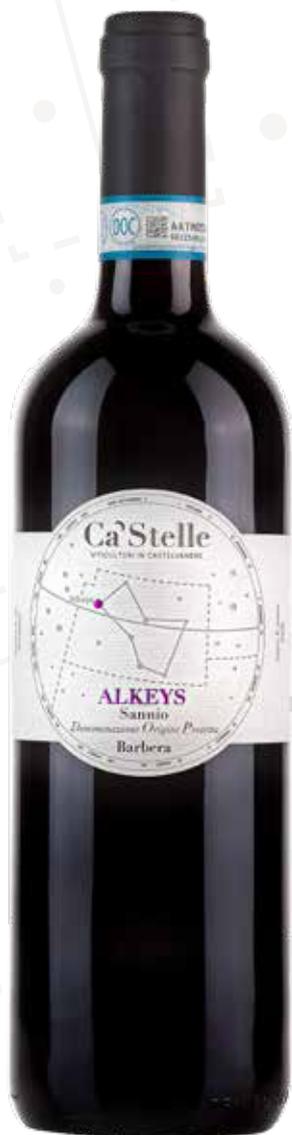
Protected Designation of Origin
Biologic Wine

GRAPES	Falanghina 100%
PRODUCTION AREA	Castelvenere (BN)
VINEYARDS ALTITUDE	160-180 m/slm
VINE TRAINING METHOD	Espalier
SOIL TYPE	Calcareous-Clayey
VINEYARD EXPOSURE	South
PLANTS PER HA	4500
YELD PER HA	120 ql/ha
AVERAGE AGE OF THE VINES	15
APPROXIMATE HARVEST TIME	September, third decade
VINIFICATION	In white, soft pressing
FERMENTATION	In steel at controlled temperature
FINING	In steel
ALCOHOL CONTENT	13 % vol.
TOTAL ACIDITY	6,5 gr/l
PH	3,3
SO2 TOT	60 mg/l
SUGAR RESIDUE	<2 g/l
DRY EXTRACT	23 gr/l
PACKAGING	Bordeaux bottle. cork obtained from sustainable and renewable raw materials derived from sugar cane Vertical 6 bottles box
TASTING NOTES	Straw yellow with greenishm crystalline reflections, intense aromas of white pulpand hints of white flower; balanced taste between soft and slightly acidic sensations, with good body and good persistence
SERVING TEMPERATURE	10°C
FOOD HARMONY	Main courses with carbohydrates and vegetables, appetizers and fish dishes
STORAGE	Horizontal, in a controlled temperature (14°-18°), away from light and heat sources
TASTING GLASS	Medium-sized wine glass

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Ca' Stelle

VITICULTORI IN CASTELVENERE



ALKEYS

SANNIO

Protected Designation of Origin

Barbera

GRAPES	Sannio Barbera 100%
PRODUCTION AREA	Castelvenere (BN)
VINEYARDS ALTITUDE	160-180 m/slm
VINE TRAINING METHOD	Espalier
SOIL TYPE	Calcareous-Loose
VINEYARD EXPOSURE	South
PLANTS PER HA	4500
YELD PER HA	80 ql/ha
AVERAGE AGE OF THE VINES	15-20
APPROXIMATE HARVEST TIME	October, first decade
VINIFICATION	In red with maceration of the rotocelled peels
FERMENTATION	In steel at controlled temperature
FINING	In steel
ALCOHOL CONTENT	13 % vol.
TOTAL ACIDITY	5 gr/l
PH	3,5
SO2 TOT	85 mg/l
SUGAR RESIDUE	1 g/l
DRY EXTRACT	29 gr/l
PACKAGING	Bordeaux bottle, cork obtained from sustainable and renewable raw materials derived from sugar cane Vertical 6 bottles box
TASTING NOTES	Ruby red color, limpid and firm; intense aromas of red fruits, dry taste, good alcoholic and balanced tannin, soft and persistent, of good structure
SERVING TEMPERATURE	18°C
FOOD HARMONY	Main courses in red sauce based on carbohydrates, red meats and semi-aged cheeses not spicy
STORAGE	Horizontal, in a controlled temperature (14°-18°), away from light and heat sources
TASTING GLASS	Medium-sized wine glass

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Ca' Stelle

VITICULTORI IN CASTELVENERE



ORYON

SANNIO

Protected Designation of Origin

Aglianico

GRAPES	Aglianico 100%
PRODUCTION AREA	Guardia Sanframondi (BN)
VINEYARDS ALTITUDE	140-160 m/slm
VINE TRAINING METHOD	Espalier
SOIL TYPE	Calcareous-Clayley
VINEYARD EXPOSURE	South
PLANTS PER HA	4500
YELD PER HA	100 ql/ha
AVERAGE AGE OF THE VINES	15-20
APPROXIMATE HARVEST TIME	October, Third Decade
VINIFICATION	In red, with maceratio of the rotocelled peels
FERMENTATION	In steel at controlled temperature
FINING	French Oak Barriques for 12-14 months
ALCOHOL CONTENT	13,5 % vol.
TOTAL ACIDITY	6 gr/l
PH	3,6
SO2 TOT	85 mg/l
SUGAR RESIDUE	1 g/l
DRY EXTRACT	30 gr/l
PACKAGING	Bordeaux bottle; cork obtained from sustainable and renewable raw materials derived from sugar cane Vertical 6 bottles box
TASTING NOTES	Ruby red color, limpid and firm; intense and complex aromas of red fruits, spicy hints of lack pepper and cloves, dry taste, good alcoholic and balanced tannin, soft and persistent, of good structure
SERVING TEMPERATURE	18°C
FOOD HARMONY	Main courses in red sauce based on carbohydrates, red meat and semi-aged cheeses not spicy
STORAGE	Horizontal, in a controlled temperature (14°-18°), away from light and heat sources
TASTING GLASS	Wide-sized wine glass

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Ca' Stelle

VITICULTORI IN CASTELVENERE

DOLCE ANDROMYDA

SANNIO

Protected Designation of Origin

Barbera



GRAPES	Sannio Barbera 100%
PRODUCTION AREA	Castelvenere (BN)
VINEYARDS ALTITUDE	160-180 m/slm
VINE TRAINING METHOD	Espalier
SOIL TYPE	Clayley-calcareous with pyroclastic covers
VINEYARD EXPOSURE	South-East
PLANTS PER HA	4500
YELD PER HA	60 ql/ha
AVERAGE AGE OF THE VINES	40-50
APPROXIMATE HARVEST TIME	October, third decade
VINIFICATION	In red with maceration of the rotocelled peels
FERMENTATION	In steel at controlled temperature
FINING	In French Allier oak barriques for 12 months
ALCOHOL CONTENT	13 % vol.
TOTAL ACIDITY	6,5 gr/l
PH	3,4
SO2 TOT	80 mg/l
SUGAR RESIDUE	12 g/l
DRY EXTRACT	34 gr/l
PACKAGING	Bordeaux bottle, cork obtained from sustainable and renewable raw materials derived from sugar cane Vertical 6 bottles box
TASTING NOTES	Ruby red in color with violet reflections; enveloping taste with a tendency toward sweet
SERVING TEMPERATURE	18°C
FOOD HARMONY	Perfectly paired to first courses based on sweet sauce, caramelized combinations and dry pastries
STORAGE	Horizontal, in a controlled temperature (14°-18°), away from light and heat sources
TASTING GLASS	Medium-sized wine glass

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VITICULTORI IN CASTELVENERE



KYDONIA FALANGHINA DEL SANNIO

*Protected Designation of Origin
Late harvesting*

GRAPES	Sannio Falanghina 100% - Late Vintage
PRODUCTION AREA	Castelvenere (BN)
VINEYARDS ALTITUDE	160-180 m/slm
VINE TRAINING METHOD	Espalier
SOIL TYPE	Calcareous -Clayey
VINEYARD EXPOSURE	South
PLANTS PER HA	4500/5000
YELD PER HA	70 ql/ha
AVERAGE AGE OF THE VINES	15-20
APPROXIMATE HARVEST TIME	October, third decade
VINIFICATION	In white with cryomaceration of the skins
FERMENTATION	In steel
FINING	In French Allier 10hl oak Barriques for 12 months
ALCOHOL CONTENT	13,5 % vol.
TOTAL ACIDITY	7,5 gr/l
PH	3,3
SO2 TOT	80 mg/l
SUGAR RESIDUE	2 g/l
DRY EXTRACT	26 gr/l
PACKAGING	Burgundy bottle with granulated cork Vertical 6 bottles box
TASTING NOTES	Straw yellow with golden reflections, crysalline; intense and complex aromas of yellow and orange fruit, hints of honey and vanilla; soft and war taste, of great structure, balanced and with good taste-olfactory persistence
SERVING TEMPERATURE	12° C
FOOD HARMONY	Main courses in structured white sauce, vegetable soups, white meats and semi-hard cheeses
STORAGE	Horizontal, in a controlled temperature (14-18), away from light and heat sources
TASTING GLASS	Medium-sized wine glass

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Ca' Stelle

VITICULTORI IN CASTELVENERE



PROPYLEO

SANNIO

Denominazione Origine Protetta

Aglianico

Riserva

VITIGNO	Aglianico 100%
ZONA DI PRODUZIONE	Comune di Guardia Sanframondi (BN)
ALTITUDINE VIGNETI	140-160 m/slm
SISTEMA DI ALLEVAMENTO	Spalliera Bassa
TIPO DI TERRENO	Calcareo-Argilloso
ESPOSIZIONE VIGNETO	Sud / Sud-Est
DENSITÀ CEPPI PER ETTARO	4500
RESA PER ETTARO	80 ql/ha
ETÀ MEDIA DELLE VITI (ANNI)	15-20
EPOCA VENDEMMIA APPROSSIMATA	Fine ottobre-Inizio novembre
VINIFICAZIONE	In rosso con macerazione delle bucce in rotoclave
FERMENTAZIONE	In acciaio a temperature controllate e malolattica in botte di legno di rovere
AFFINAMENTO	In botte di legno di rovere francese per 12-14 mesi
GRADO ALCOLICO	14 % vol.
ACIDITÀ TOTALE	6,8 gr/l
PH	3,6
SO2 TOT	80 mg/l
RESIDUO ZUCCHERINO	1 g/l
ESTRATTO SECCO	33,5 gr/l
CONFEZIONAMENTO	Bottiglia bordolese modello elsa, con tappo ottenuto da materie prime sostenibili e rinnovabili derivate dalla canna da zucchero. Scatole orizzontali da 6 bottiglie
CARATTERISTICHE ORGANOLETTICHE	Colore rosso rubino, limpido e consistente; profumi intensi e complessi di frutti rossi, sentori speziati di pepe nero e chiodi di garofano, tostati di caffè e cacao; gusto secco, di buona alcolicità ed equilibrata tannicità, morbido e persistente, di grande struttura
TEMPERATURA DI SERVIZIO	18° /20° C
ABBINAMENTI CONSIGLIATI	Primi piatti in salsa rossa strutturati a base di carboidrati, carni rosse, formaggi semistagionati non piccanti, tartufo
METODO DI CONSERVAZIONE	Orizzontale, in ambiente a temperatura controllata (14-18°), lontano da fonti di luce e calore
BICCHIERE DA DEGUSTAZIONE	Calice di grande ampiezza

Eventuali minime differenze di valore rispetto a quelli indicati, possono essere determinati da differenti annate o lotti di produzione

Ca' Stelle

VITICULTORI IN CASTELVENERE

OMYGA

BENEVENTO

Protected Geographical Indication

Falanghina Passito



GRAPES	Falanghina 100%
PRODUCTION AREA	Castelvenere (BN)-Contrada Tore
VINEYARDS ALTITUDE	160-180 m/slm
VINE TRAINING METHOD	Espalier
SOIL TYPE	Calcareous-Clayey
VINEYARD EXPOSURE	South
PLANTS PER HA	4500
YELD PER HA	40 ql/ha
AVERAGE AGE OF THE VINES	15-20
APPROXIMATE HARVEST TIME	Beginning of November
VINIFICATION	Withering on racks of grapes selected for 40/50 days,
FERMENTATION	soft pressing
FINING	In French Oak Barrels
ALCOHOL CONTENT	In French oak barrels for 12 months
TOTAL ACIDITY	14% vol.
PH	7 gr/l
SO2 TOT	4
SUGAR RESIDUE	60 mg/l
DRY EXTRACT	112 g/l
PACKAGING	45 gr/l 357 ml bordeaux bottle, natural cork. Vertical 6 bottles box
TASTING NOTES	Golden yellow color with particularly warm nuances, intense, elegant and persistent perfume, with hints of jam, honey and candied fruit, sweet taste, warm alcohol, soft, with good structure and persistence, great gustatory thickness; the finish is very long with remarkable taste / olfactory correspondence
SERVING TEMPERATURE	12° C
FOOD HARMONY	Dessert wine, excellent with white pulp fruit pie and with white apple cake, in particular his paired perfectly with annurca apples, nougat mousse, dry pastries, very mature cheeses and spicy, ricotta of laticauda sheep with honey of chestnut
STORAGE	Horizontal, in a controlled temperature (14°-18°), away from light and heat sources
TASTING GLASS	Passito wine glass

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