

SAVIO SOARES SELECTIONS

“Expressive Wines from Small Growers”



Camerlengo

Rapolla, Italy

Named for the Cardinal Camerlengo that in 1250 fiercely defended the local lands in the name of the Pope and was given the lands around Rapolla as a reward, hence the name of the farm. It was here that Antonio Cascarano inherited land ideal for grape growing and revive the company his grandfather, Giovanni Falaguerra, had created but was interrupted in the 1970s. As is common in the Basilicata region, the vineyards are planted on the volcanic slopes of Mount Vulture with its silica and potassium rich soils where the grape's acidity is enhanced by the wide diurnal ranges and with rigorous grape selected during harvest to produce the best, most structured and complex wines from the old vineyards (40yrs) of Aglianico. Alongside Aglianico they produce Malvasia, Santa Sofia and Cinguli which are used in their “Accamilla” and their wines are fermented and allowed to develop in the cellar nestled within a cave formation facing north.

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Bianco

“Accamilla”

60% Malvasia, 20% Santa Sofia and 20% Cinguli

60% Malvasia, 20% Santa Sofia (ancient clone of Fiano) and 20% Cinguli (ancient clone of Trebbiano Toscano). Vines average 8 years of age and planted on clay and sandstone with volcanic deposits; slight over-ripening of the grapes and hand harvested in September with natural vinification together in chestnut vats without temperature control; maceration on the skins for 8 days in chestnut vats with pumping over and punching down, racked, aged for two months in French oak tonneaux and then rests in bottle for 6-8 months.

Rosso

“Antelio”

100% Aglianico

From 100% Aglianico del Vulture from vines ranging in age between 8-12 years and planted on clay and sandstone soils with obvious volcanic deposits. Harvest takes place at the end of October with maceration in chestnut vats and with natural vinification in their cellar cave with no temperature control; matured in large chestnut barrels for two years with resting in bottle between 6-8 months. Not fined or filtered.

“Aglianico Del Vulture”

100% Aglianico

Rigorously selected grapes from over 20 year old vines planted on clay and sandstone with volcanic deposits; harvested in October and late November from 2.5ha area. The wine is allowed to undergo natural fermentation without temperature control in chestnut vats and then aged in large chestnut barrels and oak tonneaux, followed by rest in bottle for 8-10 months; not fined or filtered.