

## CANTINA DEL BARONE

Country: Italy  
Region: Campania  
Grape(s): Fiano  
Producer: Luigi Sarno  
Founded: 1998  
Annual Production: 1300 cases  
Farming: Organic  
Website: [www.cantinadelbarone.it](http://www.cantinadelbarone.it)



### 2013 Cantine del Barone "Particella 928"

While the Sarno family has worked the land at this small estate for over one hundred years, the property originally belonged to a wealthy baron from Naples who relied on the Sarnos to tend to his hazelnut trees and vegetable plots. Over forty years ago, a dream came true when Antonio Sarno purchased the estate from the barone and then planted the first Fiano vines in 1985. Located in the hilly region known as Irpinia, just twenty miles inland of Mount Vesuvius, this small family vineyard is ideally situated to benefit from a terroir that is home to one of Italy's most noble white wines. Fiano thrives in these dark, sandy volcanic soils laden with shell deposits, benefitting from long, hot days and cool nights thanks to the influence of surrounding mountains.

Fresh out of viticulture and enology school, Antonio's son Luigi has brought new enthusiasm to the family operation. The decision to tear out a small parcel and replant it with the rows oriented differently with respect to the sun marked the first of Luigi's innovative modifications. The new Particella 928 is able to attain greater ripeness all while retaining the strong backbone of acidity that gives the wine its freshness and age-worthiness. As a result, Cantina del Barone's Fiano expresses real elegance, generous in its fleshiness and captivating floral aromas, with a distinct toasted hazelnut note adding to the graceful finish. It is undeniable that Luigi Sarno is an up-and coming star whose work will bring much well-deserved attention to Campania's world-class white wines.

#### VITICULTURE / VINIFICATION

- Grapes are harvested and sorted by hand
- Grapes are whole cluster pressed (no de-stemming)
- Fermentation lasts 30 - 35 days
- Wine is fermented with indigenous yeasts
- Wine ages in stainless steel tank for 5 - 8 months
- Addition of 10 grams free sulfur at bottling

**TASTING NOTES:** Extremely balanced: smoky, vegetal, nutty, salty, lush and round, with bright, tart, green grape fruit.