

# GALARDI



## PRODUCER PROFILE

Estate owned by: Maria Luisa Murena,  
Arturo and Dora Celentano, and  
Francesco Catello  
Winemaker: Riccardo Cotarella  
Total acreage under vine: 25  
Estate founded: 1991  
Winery production: 35,000 Bottles  
Region: Campania  
Country: Italy

## Terra di Lavoro Roccamonfina IGT 2014

### WINE DESCRIPTION

The family-owned Galardi estate produces just one wine and it does so with perfection. Located on volcanic slopes in northwestern Campania, the vineyards are nestled among chestnut groves and benefit from Mediterranean Sea breezes. Terra di Lavoro actually means “land of work” in Italian, a name that has historical roots, but also accurately reflects the difficult volcanic soil composition which results in very low yields. In this challenging environment, Aglianico and its supporting grape Piediroso produce wines of incredible depth, complexity and elegance.

### TASTING NOTES

The wine is deep purple in color with smoky, earthy aromas and seductive hints of tobacco and graphite. Notes of ripe black cherries, cassis, tobacco and leather come through on the palate of this big-structured, full-bodied wine.

### FOOD PAIRING

This iconic wine pairs beautifully with Italian or French pot roasts, filet mignon or aged cuts of beef.

### VINEYARD & PRODUCTION INFO

Vineyard name:	The Roccamonfina area/The Vallemarina, Galardi, Gaeta and Vignadora vineyards
Vineyard size:	25 acres
Soil composition:	Volcanic
Training method:	Spur-pruned Cordon
Elevation:	1,485 feet
Vines/acre:	1,800
Yield/acre:	2 tons
Exposure:	Western
Year vineyard planted:	Before 1989
Harvest time:	October
First vintage of this wine:	1994
Bottles produced of this wine:	32,000

### WINEMAKING & AGING

Varietal composition:	80% Aglianico and 20% Piediroso
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20 days
Fermentation temperature:	77-82 °F
Maceration technique:	Pumpovers
Length of maceration:	14 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	70% new, 30% second passage
Type of oak:	French oak
Length of aging before bottling:	12 months
Length of bottle aging:	10 months