

NATIV

Marinaio di Montagna

Campania Bianco IGT

Geppino, a former sailor who retired among the hills of his homeland, preserves in the vineyards inherited from his father the memories of the sea and his travels. From the union of volcanic and rocky soils comes a unique wine, mineral and saline, reflecting his soul suspended between ocean and mountain. This wine bears the name "Marinaio di Montagna" (Mountain Sailor).

DENOMINATION

I.G.T. (Typical Geographical Indication).

GRAPE VARIETY

Fiano di Avellino, Greco di Tufo, and Coda di Volpe.

TRAINING SYSTEM

Vertical trellis system with Guyot or Spur Cordon pruning.

HARVEST PERIOD

From mid-September to early October, with selective hand-harvesting of the grapes at optimal ripeness.

SOIL COMPOSITION

Clay-limestone and volcanic soils, rich in minerals and characteristic of the Irpinian hinterland.

VINIFICATION

Gentle pressing of the grapes followed by temperature-controlled fermentation in stainless steel tanks to preserve freshness, varietal aromas, and the expression of the terroir.

AGING

Stainless steel tanks.

ORGANOLEPTIC CHARACTERISTICS

Yellow in color. Delicate aromas of white flowers, peach, and citrus fruits. Fresh and harmonious on the palate, with distinctive mineral nuances.

PAIRINGS

Perfect with aperitifs, seafood and meat appetizers, summer fish-based pasta dishes, shellfish, and white fish.

