Viticoltori San Martino's Aglianico del Taburno DOCG

scritto da Redazione Wine Meridian | 4 Febbraio 2025



The vision born from a forward-looking group proud of their land has been brought to life through the project initiated by Cantina Solopaca with the opening of Viticoltori San Martino. This facility is dedicated to a specific and defined territory, of which it is the historic guardian, safeguarding every aspect—from agronomy to production and development.

In this land, located in the heart of the Aglianico del Taburno DOCG in the province of Benevento, lies the true qualitative area for this grape variety, a symbol of Italian winemaking. The wine tasted today, "24 Carati" by Viticoltori San Martino, is a shining example of this excellence.

This wine, with its intensely deep ruby red color, offers a visual prelude that conveys to the taster the broad and

tangible intensity that will later emerge on the nose.

“24 Carati” boasts a striking presence and looking at its label while tasting the wine, it almost involuntarily draws one into the microcosm of this exceptional creation.

The delicate yet decisive aromas of ripe marasca cherry and wild red flowers are perfectly aligned with gently exotic spices. As the wine breathes in the glass, it reveals a harmonious and intriguing complexity, characteristic of a great wine with a commanding presence.

On the palate, the same harmony is elevated by excellent acidity, impeccably rounded by soft tannins. Its delightful persistence further enhances its strong and well-defined identity.

Pairings should preserve its quality, requiring complex yet high-value products—from meats to cheeses—or it can be savored peacefully as a satisfying sip at the end of a meal.

“24 Carati” fits perfectly within the qualitative range of Viticoltori San Martino, standing out as both the protagonist and the standard-bearer of a region that proudly showcases its beauty and unwavering desire to shine.

Company Profile

Viticoltori San Martino is a Cantina di Solopaca special project, born with the aim of enhancing the organic grapes, especially Falanghina and Aglianico that the members of the cooperative cultivate in the Taburno area. It is a mid-hill area in the heart of the only DOCG in the province of Benevento where the climatic conditions and the soil allow to produce high quality grapes and fine wines. For this purpose, in the Municipality of Torrecuso, we have created a very small winery where we make the vinification of the grapes from the surrounding vineyards. This project allows us to work with small quantities of grapes and to make wine in micro-zones,

making the most of the characteristics of the territory, and allows us to carry out quality projects in terms of sustainability, research and terroir. We work our vineyards without using synthetic chemicals (fertilizers, herbicides, fungicides, insecticides, pesticides in general) to produce organic grapes in full respect of the environment, the land and people. The harvest of the grapes is by hand, according to the most ancient peasant tradition and the vinification is done using only oenological products and organic processes. Our aim is to produce wines that highlight the identity characteristics of the Samnite territory.

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