

Cantina di Solopaca's IDENTITAS

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Describing this extraordinary Falanghina and the remarkable Sannio region is no easy task. The Sannio, with its ancient allure, meandering waterways, hidden caves, and rugged landscapes, proudly showcases its rich history that remains untouched.

In this picturesque territory, quaint villages blend seamlessly with lush forests and cultivated fields, brimming with vibrant flora and fauna meticulously preserved by its inhabitants. This harmonious coexistence has created a unique biodiversity that is hard to match.

Solopaca, the winery at the heart of this microcosm, crafts its wines with dedication, courtesy of its 600 experienced winegrowers who possess an intimate knowledge of the land.

They skillfully harness the sensory qualities of the cultivated vines, resulting in exceptional wines.

In particular, this Falanghina, a result of meticulous cultivation, presents itself in the glass with its vibrant yellow hue and subtle hints of green. It then delights the senses with distinct and generous aromas of white flowers and a medley of white fruits, complemented by subtle notes of tangerine and cedar.

Upon tasting, the wine boasts a pronounced mineral aspect, accompanied by a well-balanced blend of salinity and acidity, making it a versatile choice for pairing with a wide range of dishes, from seafood to hearty land-based fare. It truly shines when enjoyed alongside dishes such as raw seafood or creamy cheeses, and it reaches its peak when served with a pasta dish featuring a hearty ragout.

Solopaca's Falanghina "identitas" not only showcases the excellence of this variety but also adds significant value to their longstanding tradition of quality winemaking, which has remained steadfast for over five decades.

Company Profile

Cantina di Solopaca, founded in 1966, is an agricultural cooperative of 600 winegrowers, located in Solopaca, in the province of Benevento, in the heart of ancient Sannio, an area that has always been suited to viticulture. With over 50 years of history, it is one of the longest-lived and most representative companies in Campania. In this territory the Solopaca DOC is born, the first wine in the Sannio to have obtained the denomination of controlled origin in 1974. The vineyards, located in a vast area that starts from Sant'Agata de' Goti passing through Solopaca up to Torrecuso, extend from the valley floor on the bank of the Calore river (about 100 m asl) up to the slopes of the Taburno- Camposauro (about 450 m above sea level), reaching a total vineyard area of about 1100

hectares. The cultivated varieties are Falanghina, Aglianico, Greco, Fiano, Coda di Volpe, Barbera, Sangiovese, Montepulciano, Malvasia, Trebbiano, Piediroso. The cultivated grapes are harvested with traditional systems and transferred to the cellar where, after careful selection, they are vinified. The oenological plant is equipped with state-of-the-art winemaking and bottling equipment and a cellar where the red wines are aged. The company is also equipped with an autoclave room where sparkling wines and sparkling wines are produced. The Cantina di Solopaca is the market leader for typical Campanian wines and in particular for Falanghina bubbles, having been, in 1985, the first company to experiment with Falanghina sparkling wine using the Charmat method.

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