Fattoria Pagano leads in all areas of wine excellence in Campania

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Fattoria Pagano is a Campanian winery that has reinterpreted the ancient and prized Falerno wine in a modern key.

Its vineyards in Carinola, in the province of Caserta, produce interesting expressions of both red and white Falerno del Massico, which have garnered great market approval and received accolades from wine critics.

Eight years ago, Fattoria Pagano decided to diversify its territorial reach by investing in Irpinia: today, it manages an estate in Altavilla Irpina, where it produces, under the

Pagano label, other successful wines such as Greco di Tufo Docg, Fiano di Avellino Docg, and Taurasi Docg Riserva.

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This investment stemmed from the desire to complete the range of wines from Campania with selections from one of the region's most prestigious areas. The Irpinian vineyards are located in the municipalities of Tufo and Santa Paolina for Greco di Tufo Docg, Lapio for Fiano di Avellino Docg, and Montemarano for Taurasi Docg.
Beneath the vineyards of Santa Paolina lies an old sulfur mine, providing an exceptional source of minerality for the vines above.

The single-varietal Greco di Tufo Docg belongs to the **"musical instruments" product line**, featuring hand-drawn labels by a local artist. These labels celebrate the lively, joyful, and pleasure-loving spirit typical of Campanian people, as well as their desire to share moments of conviviality.
Music is a deeply rooted element in the region's tradition, and the Pagano labels pay homage to Campania's essence, traditionally expressed through the "posteggia," an ancient, carefree practice of street musicians entertaining people in public spaces, at gatherings, and during meals.

Greco di Tufo Docg is made from vines planted in 2004 at 550 meters above sea level, on south-west facing hills with clay-limestone soils. The grapes are hand-harvested in 15-kilo crates during the second half of October.

The wine ferments and ages in stainless steel tanks at a controlled temperature.

In the glass, it presents a straw yellow color, and the nose reveals **intense minerality** combined with citrus and bitter almond notes. On the palate, it is full-bodied, with a **freshness** that adds great vibrancy to the tasting

experience.

Despite its small production, between 15,000 and 17,000 bottles per year, Greco di Tufo Docg, like other successful company labels, is gaining traction both nationally and internationally.

Fattoria Pagano exports 35% of its production, reaching key wine markets, including Japan, Russia, Korea, Northern Europe, the United States, and countries in the Mediterranean area.
Greco is one of Campania's grape varieties that, like Falanghina, is sparking great curiosity abroad. **In the U.S., Fattoria Pagano's white wines are gaining wide market approval** due to their strong expression of the region and a distinct identity.

Greco di Tufo Docg, in particular, captivates with its freshness and minerality and stands out for its remarkable ability to complement a wide variety of dishes with different textures and flavors, from all kinds of pasta dishes to **white meats**, from various salad styles to **fresh fish dishes**.
Its ability to enhance sushi and tempura is pleasantly intriguing the market, finding great favor in the **Japanese cuisine present in the U.S**., as well as pairing well with **creative white-based pizzas, both Italian and international versions**.

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