Fattoria Pagano's vision: producing quality wines that reflect the territory

scritto da Claudia Meo | 15 Gennaio 2024



Fattoria Pagano was born in the Campanian countryside, in Carinola, in the province of Caserta, in that "ager falernus" which, in ancient times, was already known for producing enological excellence.

As stated on the label of Gaurasi, one of the company's most successful labels, Strabo, in 35 BC, referring to Falerno, said, "excellent wine is drunk here by the Romans."

Today, Angelo Pagano, who has taken over the project started by his father Antonio, runs the company in Carinola, where, from vineyards of Aglianico, Piedirosso, and Falanghina, located about 300 meters above sea level, **Falerno del**

Massico is produced on terraces overlooking the Gulf of Gaeta, protected by Mount Massico and backed by the extinct volcano of Roccamonfina. Volcanic soils, sea breezes, and temperature fluctuations are the ingredients that make up this unique terroir and provide the best conditions for the minerality, salinity, and complex aromas expressed in the Pagano labels.

Fattoria Pagano also manages **vineyards in Irpinia**, where production focuses on Fiano di Avellino, Greco di Tufo, and Taurasi.

Angelo's vision is to produce quality wines that reflect the territory, and the production consequences of this statement are very clear: only three of the company's wines are aged in barrique, while the other labels express the beautiful minerality conferred by the proximity of the volcano and the salinity supported by the proximity to the sea.

"We want our wines, with their strong identity, to be international because they are appreciated by markets around the world, not because they are standardized. We use wood sparingly, only when we want to give our wines a particular character: this is what we do, for example, with our Angelus, Falerno del Massico Riserva, with the Pectus, 100% Falanghina, and with the Taurasi Riserva DOCG."

Pagano wines are a faithful expression of Campania, "felix" for its location and for the microclimate, which for much of the year remains between 12°C and 27°C. And the production philosophy aims to preserve this state of grace in the glass.

Fattoria Pagano has been certified organic since 2019, and if we consider the three years of conversion, the focus on organic practices has been part of the company for about eight years. The degree of circularity in production includes, among other things, the use of grape skins as natural fertilizers, completely free of pollutants.

"The choice of organic farming is highly appreciated in our

key markets, especially in the more advanced foreign markets, but our desire to limit environmental impact arises, even before being a commercial choice, from a deep belief that the land must be preserved for future generations, intact as it was handed down to us. We are also very mindful of the use of sulfur dioxide, which never exceeds 40-60 mg per liter: we believe that the value of a drink free of excesses is a gift to the health and enjoyment of those who trust our wines and our company.”



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