

Cantina di Solopaca's Aglianico "Carrese"

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Solopaca has been the beating heart for 600 viticulturists that, for almost 60 years, have been the keepers of a territory made of 16 districts. The territory, placed in the heart of an area called Sannio, represents today one of the most important wine producing realities in the Campania region.

The most important vineyards are exclusively native, such as the Falanghina, the Greco, and the Fiano, together with the Prince of all local red wines, the Aglianico.

And today we write about this product, the "Carrese" which, after a careful tasting of this single-varietal Aglianico, wisely made by the Solopaca winery, where the care and the avantgarde equipment preserve intact the historical

fascination of this wine.

The Aglianico is, in fact, a red wine with decisively strong features, rich in extract and of that tannic part that is recognized as one of the most important native Italian varietals.

The “Carrese” contains all of these aspects, starting from the dark red color whose intensity in the glass offers vivid, almost brilliant notes. Then, on the nose, it opens with scents of fresh blackberry and blueberry jam. Cherry notes are also prominent, emerging alongside eastern spices and fine sweet tobacco.

The taste is full and does not leave space for compromise. It is infinitely identitarian with that pleasant tannic note that is inherent in its character.

It can be paired with red meats, tartare, and Beef Wellington. It can also end the dinner with Parmigiano Reggiano of at least 36 months of aging. The “Carrese” is a true example of quality that arrives from the totality of the hearts that found Solopaca.

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, Piedirosso. 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.

Cantina di Solopaca

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