



ODYSSEY VINI

ORIGIN

Sianno Cru - Taburno, Campania - Italy

VARIETIES

100% Falanghina del Sianno

VINEYARD

Vineyards in Sannio Cru
200 - 600 me. above sea level.
Oldest vines upto 30 years old.
Clay, marl, and limestone soils.

VINIFICATION

Cold fermentation in stainless steel
NON FILTERED
Bottle-Aged for 1 yr

PROPERTIES

800 cases
Unfiltered
Unfined
Cellar derived yeasts
ORGANIC (not certified)



HELENA

Falanghina non-filtrata
Sianno, Campania - Italy

Ancient Romans would surely recognize today's modern red wines. What would shock them is our crystalline white wines. Historically-speaking, wines such as these were very very rare (Germany and Burgundy being notable exceptions) without the aid of reductive fermentations in temperature controlled stainless steel tanks and, ergo, the modern era.

What a Roman would have recognized was the wines made from Falanghina; a grape said to have arrived in Campania with Trojans refugees fleeing the war. As the Greeks (the Hellenes) laid waste to Troy, Falanghina found a new home in Italy. I imagine that Falanghina would have been much different than today's resplendent style. If, for the Spring, would it have been soft? Floral? Aged for a bit on the lees? Perhaps cloudy, unfiltered, like a fine Nigori Saké. This was the inspiration for this wine and one which I'm very proud of.

We work closely with a collective of Indie farmers whose organically-grown Falanghina we use exclusively for this wine.

This wine is left un-fined and unfiltered to add texture and mystery to the wine. **Serve with a good shake!**

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