

# FAVELLA

*Irpinia DOC Falanghina*

**Name:** Irpinia DOC Falanghina  
**Blend:** Falanghina 100%  
**Ground:** mainly medium texture.  
**Planting density:** on average 3000 stumps per hectare.  
**Production area:** surroundings of Avellino (purchase of grapes from Mirabella Eclano).  
**Exposure:** South-East.  
**Altitude:** 250/300 metres above sea level.  
**Farming system:** eradial and espalier with guyot pruning.  
**Vineyard age:** on average 15 years.  
**Yield per hectare:** around 80/120 quintals.  
**Harvest time:** from second decade of september until first of october.  
**Maturation:** 3 months in steel barrel staying on its own yeasts.  
**Aging:** at least one month in bottle.  
**Colour:** straw yellow with greenish.  
**Smell:** fresh and fruity with citrus, pineapple and white flowers notes.  
**Taste:** very fresh thanks to acidity that is in balance with vine's structure.  
**Suggested pairings:** ideal as an aperitif, to be served with crustaceans, seafood and fish dishes, white meat dishes, vegetables, cream and light ripe cheese



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# FLORIS

## *Fiano di Avellino DOCG*

**Name:** Fiano di Avellino DOCG

**Blend:** Fiano di Avellino 100%

**Ground:** mainly medium texture, loose and loamy.

**Planting density:** 2500 stumps per hectare.

**Production area:** Irpinia's hills around Lapio (ha 3/in fee), Forino (ha 3/in fee) e Candida (ha 5/in conduction).

**Exposure:** South-East.

**Altitude:** 400 metres above sea level.

**Farming system:** espalier with guyot pruning.

**Vineyard age:** on average 10 years.

**Yield per hectare:** on average 60 quintals.

**Harvest time:** last decade of October.

**Maturation:** 3 months in steel barrel staying on its own yeasts.

**Aging:** 3/4 months in bottle.

**Colour:** straw yellow with greenish.

**Smell:** fresh and complex with spicy notes that mix with the floral ones of the linden, acacia and honey.

**Taste:** mineral notes remember apricot and orange peel are followed by a very long finish of toasted hazelnuts, a typical characteristic of this grape variety.

**Suggested pairings:** ideal with elaborate fish dishes, shellfish first courses, vegetable risottos, white meats, buffalo mozzarella.



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# VATICALE

## *Greco di Tufo DOCG*

**Name:** *Greco di Tufo DOCG*  
**Blend:** *Greco di Tufo 100%*  
**Ground:** *mainly argillaceous limestone.*  
**Planting density:** *4000 stumps per hectare.*  
**Production area:** *hills of Tufo (ha 3/in conduction) and Montefusco (ha 2/in conduction).*  
**Exposure:** *South*  
**Altitude:** *500 metres above sea level.*  
**Farming system:** *espalier with guyot pruning.*  
**Vineyard age:** *on average 20 years.*  
**Yield per hectare:** *on average 70 quintals.*  
**Harvest time:** *last decade of October.*  
**Maturation:** *3 months in steel barrel staying on its own yeasts.*  
**Aging:** *3/4 months in bottle.*  
**Colour:** *intense golden yellow.*  
**Smell:** *hints of apricot, pear, apple, peach, almond, with notes of sage and mineral hints.*  
**Taste:** *excellent acidity, sensations that recall ripe fruit. Great softness and flavor.*  
**Suggested pairings:** *suitable with vegetable soups, white meats, crustaceans and dishes, also elaborated, based on fish.*



  
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# Formamentis

## Salento Igt Primitivo

**Name:** Salento Igt Primitivo  
**Blend:** Primitivo 100%  
**Ground:** mainly sandy clay.  
**Planting density:** on average 4000 stumps per hectare.  
**Production area:** Salice Salentino, Sava (TA).  
**Exposure:** South-East.  
**Altitude:** 25/45 metres above sea level.  
**Farming system:** espalier mainly of apulian sapling.  
**Vineyard age:** on average 15 years.  
**Yield per hectare:** around 65/75 quintals.  
**Harvest time:** from last decade of august until first of september.  
**Maturation:** 8 months in barriques.  
**Aging:** 6 months in bottle.  
**Colour:** purplish intens red.  
**Smell:** ethereal, fruity with hints of wild berry jam, spicy.  
**Taste:** dense and soft, balanced and rightly tannic.  
**Suggested pairings:** whole meal (for land menus), red meats flavored with spices, complex and structured first courses.



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# Ghimel

## Salento Igt Negroamaro

**Name:** Salento Igt Negroamaro  
**Blend:** Negroamaro 100%  
**Ground:** mainly clay.  
**Planting density:** on average 4000 stumps per hectare.  
**Production area:** in the province of Brindisi.  
**Exposure:** South-East.  
**Altitude:** 60/120 metres above sea level.  
**Farming system:** espalier with guyot pruning.  
**Vineyard age:** on average 15 years.  
**Yield per hectare:** around 70/75 quintals.  
**Harvest time:** mid october  
**Maturation:** 10 months in barriques.  
**Aging:** 6 months in bottle.  
**Colour:** intens red.  
**Smell:** the scent is delicate and recalls red fruits such as cherry and black cherry, as well as black fruits such as currants and blackberries.  
**Taste:** dense and soft with an aroma of berries.  
**Suggested pairings:** it adequately accompanies soups, meat-based dishes, white and red meats, fresh and seasoned cheeses.



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# Intuito

*Terre Siciliane Igt*  
*Nerello Mascalese*

**Name:** *Terre Siciliane Igt Nerello Mascalese*

**Blend:** *Nerello Mascalese 100%*

**Ground:** *mainly volcanic sandy.*

**Planting density:** *on average 5000 stumps per hectare.*

**Production area:** *Etna*

**Exposure:** *South-East.*

**Altitude:** *500/750 metres above sea level.*

**Farming system:** *espalier with guyot pruning or apulian sapling.*

**Vineyard age:** *on average 15 years.*

**Yield per hectare:** *around 70/75 quintals.*

**Harvest time:** *from last decade of october until first of november.*

**Maturation:** *8 months in barriques.*

**Aging:** *about 3 months in bottle.*

**Colour:** *deep purple red.*

**Smell:** *the scent is delicate with hints of red fruits and iris with notes of mulberries, liquorice and blueberries.*

**Taste:** *dense and soft, slightly tannic.*

**Suggested pairings:** *roasted or barbecued meat, game, roasted chestnuts*



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# MERAVIA

*Irpinia DOC Aglianico*

**Name:** Irpinia DOC Aglianico

**Blend:** Aglianico 100%

**Ground:** mainly clay.

**Planting density:** on average 4000 stumps per hectare.

**Production area:** Irpinia's hills of Mirabella (ha 3/in fee), Castelfranci (ha 4/in conduction) and Montemarano (ha 2/in conduction).

**Exposure:** South-East.

**Altitude:** 400/550 metres above sea level.

**Farming system:** espalier with guyot pruning or spurred cordon.

**Vineyard age:** on average 15 years.

**Yield per hectare:** around 70/75 quintals.

**Harvest time:** from the end of october until beginning of november.

**Maturation:** 10 months in barriques.

**Aging:** about 6 months in bottle.

**Colour:** intense red.

**Smell:** delicate and remember red fruits such as blackberry, black cherry, mature prune and liquorice.

**Taste:** dense and smooth with soft fruits flavour.

**Suggested pairings:** to be served with soups, meat dishes, white and red meat, cream and ripe cheese.



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# PLAIORA

*Campania Igt Rosato*

**Name:** *Campania Igt Rosato*

**Blend:** *Aglianico 100%*

**Ground:** *volcanic, chalky clay*

**Planting density:** *about 3000 stumps per hectare.*

**Exposure:** *South-East.*

**Altitude:** *400 metres above sea level.*

**Farming system:** *shoulder with cordon spur pruning system.*

**Vineyard age:** *10 years.*

**Yield per hectare:** *around 80/90 quintals.*

**Harvest time:** *second decade of october.*

**Maturation:** *Classic pink vinification in stainless steel tanks at controlled temperatures.*

**Aging:** *1 month in bottle.*

**Colour:** *dark pink with purplish highlights.*

**Smell:** *delicate, fruity notes of apple and cherry.*

**Taste:** *dry with notes of strawberry.*

**Suggested pairings:** *fine with white meat and spicy seafood.*



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# P l a u s o

## *Terre Siciliane Igt Syrah*

**Name:** *Terre Siciliane Igt Syrah*  
**Blend:** *Syrah 100%*  
**Ground:** *mainly clay.*  
**Planting density:** *on average 4500 stumps per hectare.*  
**Production area:** *hills of Agrigento*  
**Exposure:** *South-East.*  
**Altitude:** *100/250 metres above sea level.*  
**Farming system:** *espalier with guyot pruning or spurred cordon.*  
**Vineyard age:** *on average 15 years.*  
**Yield per hectare:** *around 80/95 quintals.*  
**Harvest time:** *from the first week until the mid september.*  
**Maturation:** *6 months in barriques.*  
**Aging:** *about 3 months in bottle.*  
**Colour:** *deep purplish red.*  
**Smell:** *delicate elegant and complex with hints of black mulberry, liquorice, blueberry and currant.*  
**Taste:** *dense and soft.*  
**Suggested pairings:** *Roasted or braised meats, seasoned cheeses, eggplants parmigiana and rice balls.*



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# REDIVIVO

*Taurasi D o c g*

**Name:** Taurasi DOCG

**Blend:** Aglianico 100%

**Ground:** clay in Montemarano and Castelfranci, sandy in Mirabella Eclano.

**Planting density:** on average 4000 stumps, until 6000 stumps per hectare.

**Production area:** hills of Calore, Sabato and Ofanto rivers: Mirabella (ha 3/in fee), Castelfranci (ha 4/in conduction) and Montemarano (ha 2/in conduction).

**Exposure:** South in Montemarano, West in Mirabella Eclano.

**Altitude:** 450/650 metres above sea level.

**Farming system:** espalier with spurred cordon pruning.

**Vineyard age:** on average 15/20 years.

**Yield per hectare:** about 65/70 quintals.

**Harvest time:** first decade of november.

**Maturation:** 24/25 months in oak barrels.

**Aging:** 10/12 months in bottle.

**Colour:** ruby red with garnet reflections.

**Smell:** tobacco, wood and toasted coffee notes.

**Taste:** dry, strong, tannic.

**Suggested pairings:** to be served with roasted red meat, game, dishes with spices and truffles, ripe cheese.



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# Sintesi

## Sicilia DOC

### Nero d'Avola

**Name:** Sicilia DOC Nero d'Avola

**Blend:** Nero d'Avola 100%

**Ground:** mainly sandy clay.

**Planting density:** on average 4000 stumps per hectare.

**Production area:** in the province of Siracusa and Agrigento.

**Exposure:** South-East.

**Altitude:** 400/550 metres above sea level.

**Farming system:** espalier with guyot pruning or spurred cordon.

**Vineyard age:** on average 15 years.

**Yield per hectare:** around 80/85 quintals.

**Harvest time:** from the last decade of september.

**Maturation:** 5 months in barriques.

**Ageing:** about 4 months in bottle.

**Colour:** pure ruby red with light violet tones.

**Smell:** the scent is delicate and recalls red fruits like blackberries, black cherries and ripe plums with notes of liquorice.

**Taste:** dense and soft with an aroma of berries..

**Suggested pairings:** Roasted or braised meats, seasoned cheeses or puddings based on Ragusano Dop cheese, eggplant parmigiana.



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