

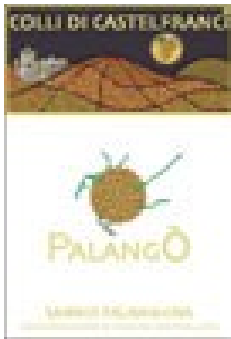
# Colli di Castelfranci

## Campania

Castelfranci, a small village in the heart of Irpinia in the province of Avellino. The company was born from the union of the Gregorio and Colucci families when these winegrowers decided to combine technology with tradition in 2002.

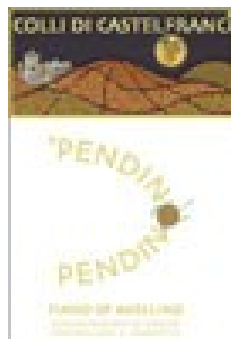
The hilly grounds of Castelfranci are well exposed and characterized by a temperate Mediterranean climate that, thanks to the right amount of moisture, ensures the production of grapes and fine wines. The Colli di Castelfranci philosophy is based on the strong belief that good wine is made in the vineyard and for this reason "breed" their vineyards following the espalier system, with an average yield per plant of three kilos of grapes, entirely harvested by hand at sunset.

The grapes, once placed in small baskets, are immediately transported to the cellar, a few meters from the vineyard for the winemaking process in order to enhance its quality, typicality and authenticity.



### Colli di Castelfranci "Falangò", Campania 2009

Falanghina is a grape of very ancient origin cultivated by the Romans. It is widespread in Campania and in particular in the Sannio area. This wine is 100% Falanghina, pale yellow in colour tending to gold with intense and fruity perfume. It shows a good soft taste and a pleasant savour persistence. Serve with starters and fish generally, white meat.



### Colli di Castelfranci "Pendino", Campania 2009

Fiano is an ancient vine, already known and cultivated by the Latins in South Italy. It appears that its origin is in the Lapio area, on the eastern hills of Avellino. Fiano is one of the best expressions of Campania wine! Pendino is 100% Fiano di Avellino; straw yellow colour, strong and fruity perfume and fresh and tasty fine touch. Serve with starters with seasoned and cheeses, cold cut and game pâté, recommended with fish dishes

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