

OPPIDA AMINEA

Campania

Oppida Aminea is the The Third Island of the Fratelli Muratori Holdings. An estate in the Sannio zone in the commune of Benvenuto in Campania where the rediscovery of white varieties is under way. Colle Amineo, with its feminine profile, dominates the vineyard where the terrian is black like the color of a smoked tobacco leaf. Soft Lush Green Landscapes are the cradle of ancient varieties of grapes with "yellow skins". "A yellow wine that inflames" "We have captured the spirit of the sleeping beauty."



Caucino • DOC

Sannio Greco

Grapes: 100% Greco

Alcohol: 13%

Origin of the name: The name the Romans gave to the famous Falernium of the upper hills

Harvest: Beginning of October

Vinification: Traditional, off the skins

Alcoholic fermentation: In stainless steel

Malolactic fermentation: complete

Maturation: 4 months on the lees in 25-hectoliter (658-gal) oak barrels

Fining in the bottle: At least 3 months

Personality: Incisive, linear

Recommended matches: Fish, white meats, savory introductory dishes



Morgento • DOC

Beneventano

Grapes: Fiano, Falanghina, Coda di Volpe, Coda di Pecora

Alcohol: 12.5%

Origin of the name: From Morgentina, a variety widely diffused in Roman times

Harvest: End of September

Vinification: Traditional, off the skins
Alcoholic fermentation: In stainless steel

Malolactic fermentation: complete

Maturation: 3 months on the lees in stainless steel

Fining in the bottle: At least 3 months

Personality: Youthful, spontaneous

Recommended matches:

Crustaceans and other seafood as well as fatty meat.

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Jericho, NY • winewave.com
PH 516.933.7477 • FX 516.933.7220