



Grape Varieties	100% Falanghina
Winemaker	Benny Sorrentino
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	0.8g/L
Acidity	5.6g/L
Wine pH	3.38
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Practising Organic, Vegan

PRODUCER

The Sorrentino family has farmed land on Vesuvio's southern slopes – just a few miles from Pompei – for decades. Paolo Sorrentino inherited his passion for indigenous varieties from his mother, who is known as Nonna Benigna. As a young girl during World War II, Nonna Benigna took it upon herself to tend to the family's vines. Her legacy endures and today her grandchildren Benigna, Maria Paola and Giuseppe work alongside their parents in the vineyards and winery. In the early nineties, Paolo and his wife Angela expanded the estate, which now covers 35 hectares. The vineyards sit between 200 and 700 metres above sea level on highly porous, fragmented volcanic soil. This provides good drainage as well as protection from the aphid phylloxera, allowing all Sorrentino's vines to remain ungrafted. In certain plots, traditional tomato varieties, such as Piennolo, grow between the vine rows – just as they would have done in Nonna Benigna's day when 'promiscuous agriculture' was the norm.

VINEYARDS

'Latikadea' is 100% Falanghina, produced from vines planted in 2003 at an altitude of 300 metres above sea level, on Vesuvio's southern slopes. Vines are 18 years old and trained with double Guyot system to guarantee a better quality of the grapes and a balanced production. Soil here is highly porous and volcanic, rich with minerals, pumice stones, sand and lapilli. This provides good drainage as well as protection from the aphid phylloxera, allowing Sorrentino's vines to remain ungrafted.

VINTAGE

The 2018 season started with a cold winter and bud break took place in April with ideal conditions of mild temperatures and balanced rainfall. Flowering took place in May and was optimal. Summer was characterized by high temperatures with some rainfall which led to a good ripening of the grapes. Harvest started in September and grapes were healthy with complex flavours and a good acidity.

VINIFICATION

Grapes were hand picked and carefully selected in the vineyard. Once arrived at the winery, grapes were gently pressed with a soft press. After a cold maceration, fermentation took place in 25 and 52 hectolitre temperature controlled stainless steel tanks for 30 days. The wine ages on its lees for 8 months and remains in bottle for at least 6 months before release.

TASTING NOTES

Latikadea is straw yellow in colour with green reflections. On the nose, it shows intense and complex aromas of citrus fruit, pineapple and mineral notes. On the palate, it is full-bodied, elegant, dry and persistent. The wine offers a pleasing balance between weight and freshness.