



IL
CANCELLIERE
Azienda Vitivinicola

Azienda Vitivinicola Il Cancelliere

Contrada Iampenne, 45
83040 Montemarano
Avellino Italia
www.ilcancelliere.it

Il Cancelliere is a wine company situated in the heart of Montemarano, in a zone particularly suited for the Taurasi production.

The company was founded from Soccorso Romano, which has the same nickname, and it is family conducted. It was born from the desire to increase the value of our earth fruits and our work making discovery ancient peasant traditions.


The cellar is situated in the old homestead of Romano family and is surrounded by the vineyards which is used to produce our prestigious Aglianico.

The processing of vineyards is done using Soccorso's and his wife experience and from the agronomic knowledge of their son Enrico.

The vinification process is based on the peasant art of making wine that Soccorso has learnt from his father.

In the cellar is mostly utilised "used wood" to exalt the perfumes and the aromas characterise grapes of this specific territory.





we believe it is important to have a deep understanding of our plants living in **symbiosis with nature**. This is where we draw the strength to face the difficulties encountered day by day without falling in temptations.

For us it is very important the winemaker consistency with his philosophy and sensitivity to nature; they are the best certification we can offer to the consumer. Our dream is to find again the **balance between plants and soil** to have healthy plants because only this way our vineyards can challenge our memory.

The alcoholic fermentation is done using natural yeasts at room temperature, the **maceration** is for about 20 - 30 days. The ageing is in wood giving the wine all the time it needs to mature. No filtration, no clarification and no stabilization to our wines because we do believe this is the only way you can feel the real wine evolution, and we are looking forward in the near future to completely avoid the sulphites from our wines.

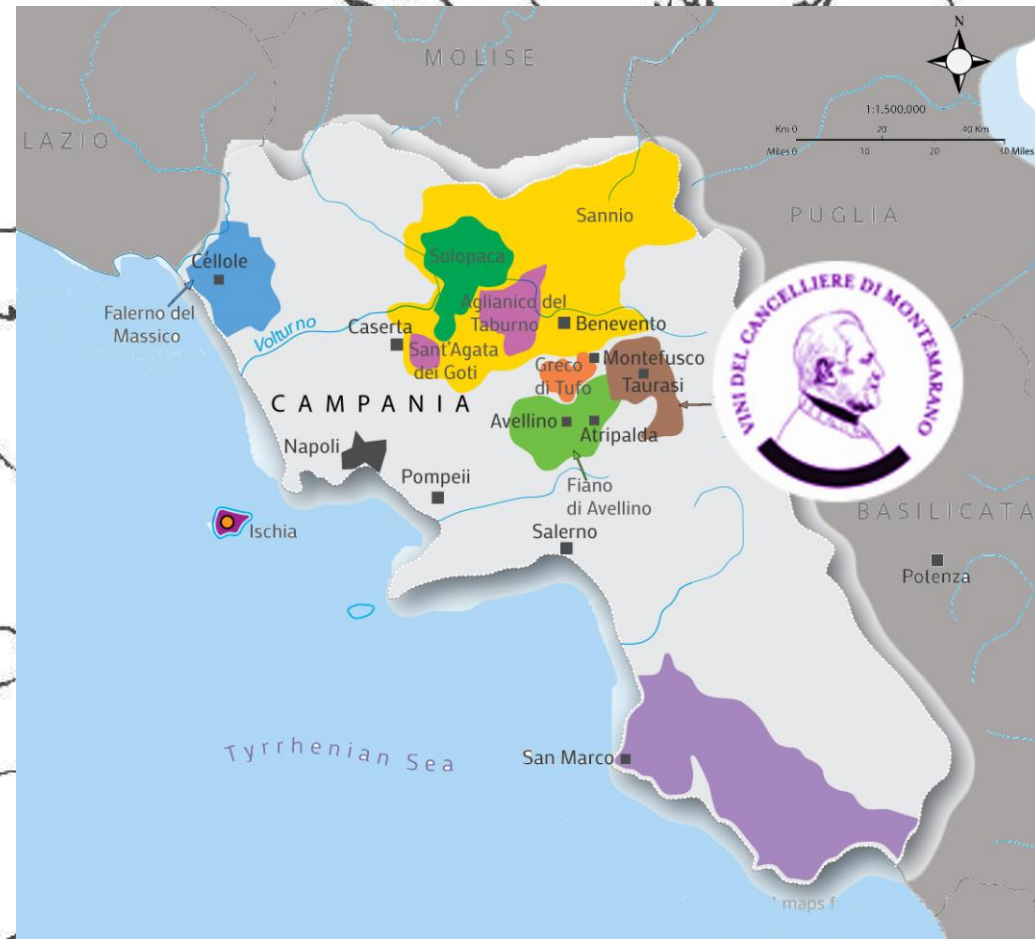
We think **our wines are living organism** that reflect the characteristics of Aglianico grapes, of the vintage, of our soil and our hands.





From the gently undulating hill sides, when the sun ripens the bunches of grapes hanging from the vines to the large oak barrels, our wine is vinified following ancient traditions coming from peasant culture. The treatment in the vineyard is made taking care of every single bunch, and the vinification process transforms grapes so it can preserve inside all its territorial identity. Finally, with the right aging time and extreme attention, we precede the pleasure and the judgement of who will taste the ruby red of its color. The moment of pleasure is preceded by our work and our peasant wisdom.

In communication of this philosophy, we stole from Galileo an unforgettable metaphor: Water which steals light from the sun and falls in love blushing.













Handwritten scribble













Handwritten scribble





GIOVIANO IRPINIA AGLIANICO DOC

Production area: Montemarano (AV)

Altitude: 500/550 mt s.l.m.

Ground: Clay and limestone

Training System: Vertical Trellised

Tipo di potatura: Spurred Cordon

Vines Age: about 20 years

Grape: Aglianico 100%

Produce for hectar: 70 qt

Harvest time: After the first week of November using manual grape gathering Vinification Wine-pressing, removal of grapes stalks, alcoholic fermentation using natural ferments, about 30 days maceration at room temperature. Manual pressing. Aging: 1/3 in small barrel (old barrels), 1/3 in steel, 1/3 in big chestnut wood (26 hl) for 12/16 months and then at least 6 months in bottle.

No filtration, no clarification and no stabilization.

Alcohol by volume: 14%

Total dry extract: 36,2 g/l

Total acidity: 7,2 g/l

Total sulfur: 21 mg/l

Free sulfur: 4 mg/l



NERO NÈ TAURASI DOCG

Production area: Montemarano (AV)

Altitude: 630 mt s.l.m.

Ground: Clay and limestone

Training System: Vertical Trellised

Tipo di potatura: Spurred Cordon

Vines Age: about 30 years

Variety: Aglianico 100%

Produce for hectar: 60 qt

Harvest time: After the first week of November using manual grape gathering. Vinification: Wine-pressing, removal of grapes stalks, alcoholic fermentation using natural ferments, about 30 days maceration at room temperature. Manual pressing.

Ageing in Slavonia wood for 24 months, 1 year in old barrel and at least one year in bottle.

No filtration, no clarification and no stabilization.

Alcohol by volume: 15,5%

Total dry extract: 38,2 g/l

Total acidity: 7,2 g/l

Total sulfur: 26 mg/l

Free sulfur: 6 mg/l



Handwritten signature or text in the bottom left corner.

Handwritten text in the bottom left corner.

