Winemaker: Alessandro & Graziano Di Stasio
Generation: 2nd

TENUTA PONTE

Ianni Falanghina Campania IGP

Grown in the visually arresting mountains of central Irpinia, this older vine Falanghina is a serious white with backbone, typicity, and complexity for days. The nose offers an array of meyer lemon, dried blood orange peel, sweet plaintain, and citrus blossom... giving rise to a lush, mineral-driven mid-palate that coats the mouth with warm lemon oil. Despite its largesse, this quintessential white remains unoaked and refreshing - the perfect companion to a vibrant meal!

WINEMAKER BIOGRAPHY

In the town of Luogosano, Graziano Di Stasio and his uncle, Alessandro concentrate their efforts on the classic wines of Campania, including the DOCGs of Greco di Tufo, Fiano di Avellino and, of course, Taurasi. Wait until you try them! All their wines display extreme typicity, viscosity, and freshness at once!

ENOLOGIST

Alessandro Di Stasio

TASTING NOTES

Color	Light golden yellow with green highlights
Nose	Warm meyer lemon, blood orange zest, sweet plantain and citrus blossom
Palate	Fantastic weight and minerality - lush mouthfeel, but with well-defined edges
Finish	Long and clean

VINEYARD & VINIFICATION

	12
Vineyard Location	Beneventano IGT, Campania
Vineyard Size	3 ha
Varietals List	100% Falanghina
Farming Practices	Non-certified organic; grapes picked by hand; dry-farmed
Elevation	300-350 m
Soils	White and yellow tufo, with large volcanic deposits
Maturation Summary	In Steel for 1 months and Bottled for 12 months
In Steel	1 months
Alcohol	14.0 %
Acidity	6.5 g/liter
Residual Sugar	1 g/liter
Annual Production	12,000 bottles

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TENUTA PONTE

Located in the lush, green heart of Irpinia, Tenuta Ponte touches upon all three of the region's main DOCGs - Greco di Tufo, Fiano di Avellino, and Taurasi - giving winemakers Alessandro and Graziano di Stasio full access to Campania's array of classical wines. From an outsider's point of view, it's fair to say this 25-hectare estate is edenic all year round: the days are languid and warm, the nights cool, and the air fragrant with citrus and earth spice. Vines are planted at an average of 450 meters on the right side of the Calore River valley, and the whole region benefits from a southern Mediterranean climate with four distinct seasons. A blend of volcanic and clay soils lend all the wines poise, along with their telltale streaks of minerality (whites) and dusty black peppercorn (Aglianico). Focusing on small batches of concentrated wine, Alessandro and Graziano are charming country gents but have a world-class sense of purpose when it comes to their wine... white or red, everything they craft possesses elevated aromatics, fantastic viscosity, and a well-woven palate with deep integration. As for the name of the estate itself, "Ponte" means bridge in Italian, and the property is named after the 2000-year-old Roman arc you cross to get to their vines... Built during the Roman Imperial Age, the bridge was locally known as the "ponte dei diavoli" or "devils bridge". Folktales dictate that "demons" built the bridge to use it as a meeting place on dark and stormy nights... One certainly gets the sense that those first Romans on the scene made a distinct impression!

REGION

CAMPANIA

When people hear the name Campania, it often conjures imagery of dreamy seascapes and towns spilling down into the Tyrrhenian, dramatic, sun-splashed islands like Capri and Ischia, lemon and olive groves, Sorrento, Mount Vesuvius and archeological sites like Pompeii. Then, of course, there is Naples with its 2500-year history and indelible influence on Italian cuisine. It seems ironic, then, that the region's wines don't enjoy a more widespread reputation. They were certainly famous and well-documented during Roman times (Falernum, the most celebrated wine of classic literature, likely derived from today's Falanghina) but it has only been in the past 2 or 3 decades that Campanian wines have once again been re-emerging on the global stage.

With production dating back to the 12th century B.C., Campania remains one of Italy's oldest winemaking regions. It is home to some 100 native grapes, along with 5 DOCGs and 15 DOCs, and is especially renowned for its lush, structured whites of pronounced acidity—including Coda di Volpe, Falanghina, Fiano, and Greco—along with powerful, spicy reds made from Aglianico. More obscure but no less charismatic are grapes like Asprinio, Montonico, Olivella, and Piedirosso. As a whole, Campania has an abundance of sunshine and long. hot summers, but these are mitigated by Mediterranean breezes that penetrate far inland (to the forested spine of Apennines running down the interior) and also southern Italy's highest annual rainfall. Along with soils that are often volcanic, this combination ensures a long growing season, perfect for both the late-ripening Aglianico (often harvested in October) and for acid-driven white varieties grown on north-facing slopes. Romans originally called this region "Campania felix" or "happy land", most likely referring to its fertility, gorgeous landscapes, and mild climate all in tandem.

BENEVENTANO IGT

Landlocked and mountainous, the Beneventano subregion is famous for its wines, its history, and its grand, bucolic silences. The province itself borders Molise to the north, Puglia's Foggia province to the east, Avellino and Naples to the south, and the province of Caserta to the west. As the name might suggest, its capital is Benevento—an historically important town on the Appian Way, used as a base for Roman expansion in southern Italy.

1 of Campania's 10 total IGT's—and by far one of Italy's most successful in terms of volume—this appellation encompasses the entirety of the Benevento province and covers some 1300 hectares of vines. The aromatic Falanghina and late-ripening Aglianico dominate production, together accounting for over 75% of the IGT. That said, other indigenous varieties, along with grapes from other parts of Italy —such as Barbera, Primitivo, and Sangiovese—are also permitted, along with international varieties like Chardonnay and Cabernet Sauvignon. A full range of styles is allowed, including red, white, rosato, sweet, and frizzante, with varietal wines required to contain at least 85% of the listed grape.