

Alabastra is the plural of Alabastron which is par excellence the container that, in the Mediterranean since the antiquity, enshrines liquids and precious fragrances. The Alabastro is a hard stone, refined, permanently shiny treasuring throughout Time the most refined essences.

As the stone recalls its name, Alabastra is a solid and young company which embodies in its products, the results over years of research, study, experimentation passion that of its company owners.

Their stylistic imprint is given by sobriety and absence of improvisation with a constant attention gathering change and innovations, inspired and often shared with those who have left a deep sign in modern enological technique and in the worldwide taste. The chosen productive method was in sign of an enological tidiness which makes them defendable from homologation and recognisable. Due to this, as they enjoy repeating themselves, their wines don't follow any fashions but only vintages and they are never a consequence of causalities but designed for being the result of stability with an eventual evolution.

Angelo Antonio Valentino and Lucia Pintore achieve with Alabastra, a long career path in the world of wine which sees them joined together in life and in mutual profession, even though different but strictly connected.

The company's products are presented with a well-defined characterization, given by its colours, perfume and flavourings, herbs and spices, expression of different grapes, raised in the best sites, looked after by skilled farmers respectful of the fruit and land.



Angelo of Campania, from Avellino, is an enologist since 1989, graduates in enology in Naples, in 1995 at Portici's University. He works as a self-employer and is a consultant of many companies in his region.



Lucia of Cagliari, from Sardinia, is a professional sommelier winner in 1987 with the title of The Best Sommelier of Italy and she works as a free professional and consultant in wine industry for institutions and private companies since 1985.

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ALABASTRA









CAMPANIA GRECO I.G.P.



CAMPANIA FIANO I.G.P.



CAMPANIA FALANGHINA I.G.P.



"AGATA 33.09" CAMPANIA FALANGHINA I.G.P.



"ALANIA" FIANO DI AVELLINO D.O.C.G.



"ASTRALÈA" GRECO DI TUFO D.O.C.G.

The soft pressing of grapes and a cold static decantation have preceded the beginning of alcoholic fermentation, which has been conducted with varietal yeast at a controlled temperature and that concludes within 90 days. At the end of the fermentation, the wine has been decanted, refrigerated, filtered preserving not only the natural colour but even the varietal aromatic profile. Evolutionary projections: wines already enjoyable but with large potentials of evolution.

Wines to match with ... seafood dishes, white meats and friends... for 10/15 years.





CAMPANIA GRECO

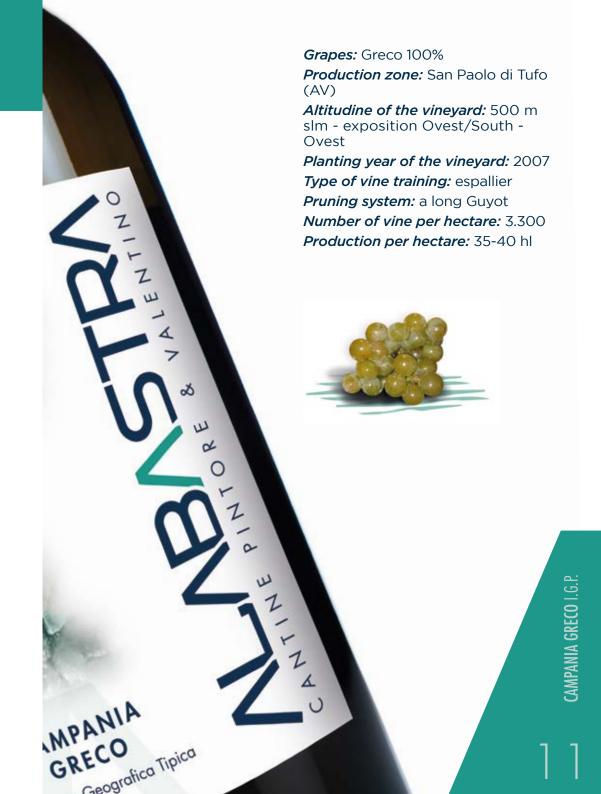
I.G.P.

ORGANOLEPTIC CHARACTERISTICS

Aspect: straw-yellow with delicate golden reflections, very bright.

Olfation: intense in a contest of discreet complexity, standing out sensors of fresh ripe fruit, peach, apricot and floral sensors of acacia. It is distinguished clear mineral expressions.

Taste: dry, with an important softness that stands out a courteous acidity and an outstanding savoury. A decisive body structure supported by a long persistent and intense aromatic.







CAMPANIA FIANO

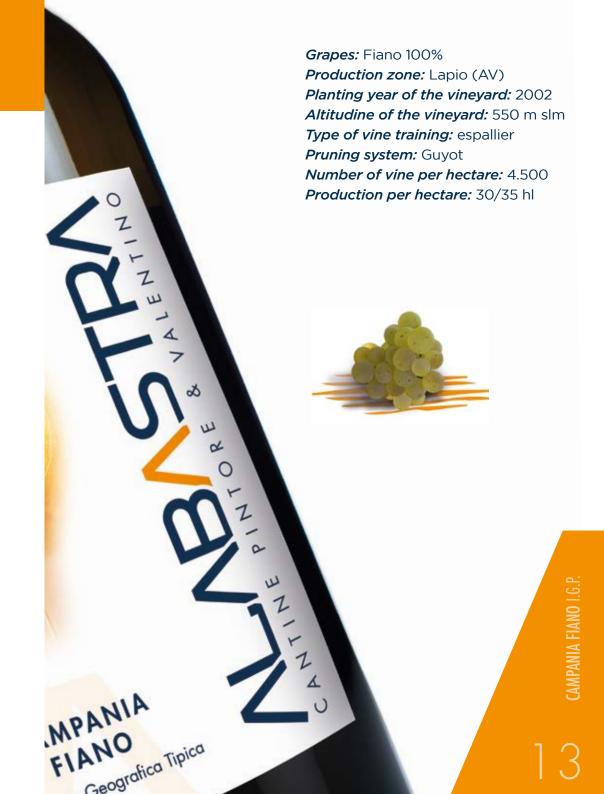
I.G.P.

ORGANOLEPTIC CHARACTERISTICS

Aspect: straw-yellow, very bright.

Olfation: intense in a contest of good complexity, standing out sensors of fresh fruit, wild fennel, floral notes of tilia and distinguishing clear minerals.

Taste: dry with a courteous softness, contrasted by an excellent freshness and accompanied by an imposing savoury. Important body structure supported by a long persistent and intense aromatic.







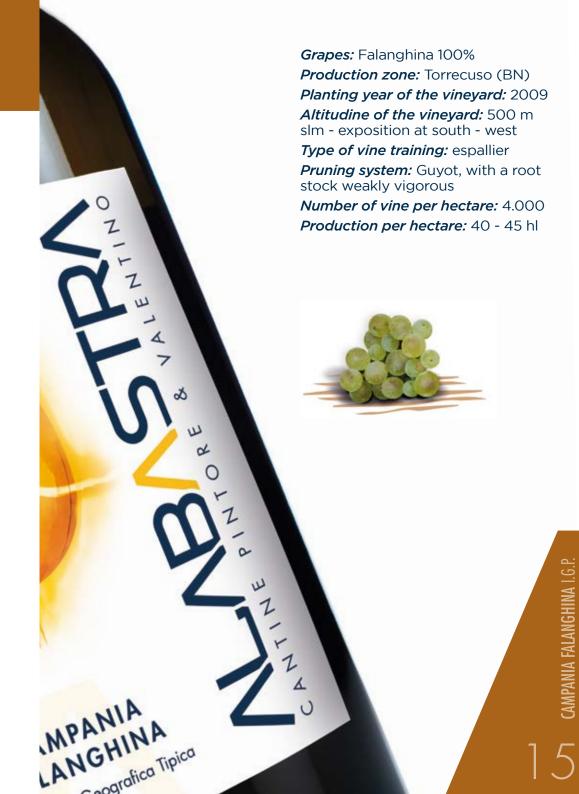
CAMPANIA FALANGHINA

I.G.P.

ORGANOLEPTIC CHARACTERISTICS

Aspect: golden yellow, very bright. Olfation: intense in a contest of great complexity, standing out the notes of exotic ripe fruit and candied citrus fruit, with floral broom flowers, acacia and magnolia recalls along with notes of toasted hazelnuts, distinguishing clear mineral expressions.

Taste: dry with a silky softness that contrasts the fresh expressions of acidity, becoming courteous, underlying an imposing savoury. Captivating its body structure and lengthening the persistent and intense aromatic.





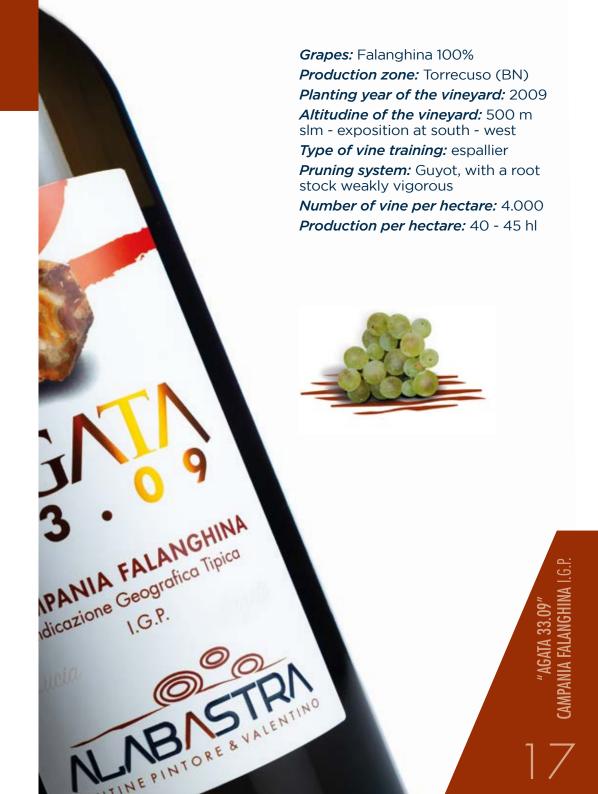
"AGATA 33.09" CAMPANIA FALANGHINA I.G.P.

ORGANOLEPTIC CHARACTERISTICS

Aspect: Golden yellow, bright with a consistent impact.

Olfaction: intense endowed with an important complexity, standing out notes of exotic ripe ripe fruit, and floralnotes with distinct recalls of broom, acacia, magnolia and elderberry. Jointly to the sensors of toasted hazelnuts, it is highlighted those of mineral expressions and interposed the sweet spices.

Taste: dry, with a silky smoothness which contrasts the fresh expressions of acidity. An outstanding sapidity, captivating the body structure and long-lasting intense aromatic persistence.







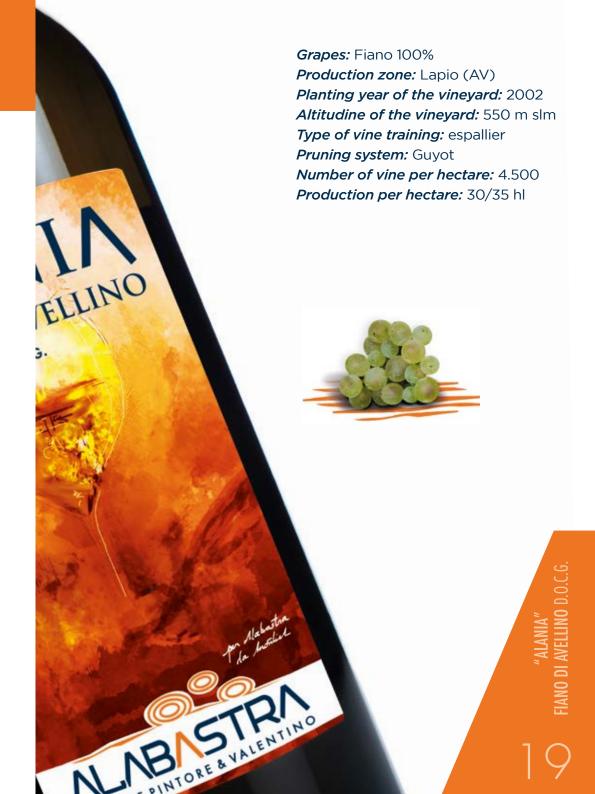
"ALANIA" FIANO DI AVELLINO D.O.C.G.

ORGANOLEPTIC CHARACTERISTICS

Aspect: straw-yellow, very bright.

Olfation: intense in a contest of good complexity, standing out sensors of fresh fruit, wild fennel, floral notes of tilia and distinguishing clear minerals.

Taste: dry with a courteous softness, contrasted by an excellent freshness and accompanied by an imposing savoury. Important body structure supported by a long persistent and intense aromatic.







"ASTRALÈA" GRECO DI TUFO D.O.C.G.

ORGANOLEPTIC CHARACTERISTICS

Aspect: straw-yellow with delicate golden reflections, very bright.

Olfation: intense in a contest of discreet complexity, standing out sensors of fresh ripe fruit, peach, apricot and floral sensors of acacia. It is distinguished clear mineral expressions.

Taste: dry, with an important softness that stands out a courteous acidity and an outstanding savoury. A decisive body structure supported by a long persistent and intense aromatic.







SPUMANTE DI ALABASTRA

BRUT

ORGANOLEPTIC CHARACTERISTICS

Aspect: bright, deep straw yellow, fine and persistent perlage.

Olfation: intensely fruity and floral, of exotic fruit, ripe citrus, broom and tilia. It stands out good fragrances jointly along with notes of toasted hazelnuts and wild fennel.

Taste: dry with an imposing freshness and savouriness. Corporal discrete structure with caressing intervention of perlage to which ensues a good persistent and intense aromatic.







CAMPANIA AGLIANICO I.G.P.



"ACHIBERA" ISOLA DEI NURAGHI ROSSO I.G.P.



"AREGHA" CAMPANIA AGLIANICO I.G.P.



TAURASI D.O.C.G.



The grapes destemming have preceded the beginning of the alcoholic fermentation with maceration which has been conducted with wild yeasts at a controlled temperature. During the fermentation with maceration, it has been done within two daily pumping-over for about a period of 10/12days, at the end of which it has been racked. At the end of the alcoholic fermentation, the wines are racked and left in steel tank for 12 months for the Campania Aglianico and Achibera, afterwards, the wine is refrigerated and bottled without filtration. Aregha and Taurasi wines, at the end of the alcoholic fermentation, were put in barrique of french oak respectively for 8 and 12 months, after this period of aging, the wines were bottled without refrigeration and filtration.

Wines to drink ... with cured meat, meat, cheese and friends for 5/8 years. Aregha and Taurasi can be aged also 15/20 years.





CAMPANIA AGLIANICO

I.G.P.

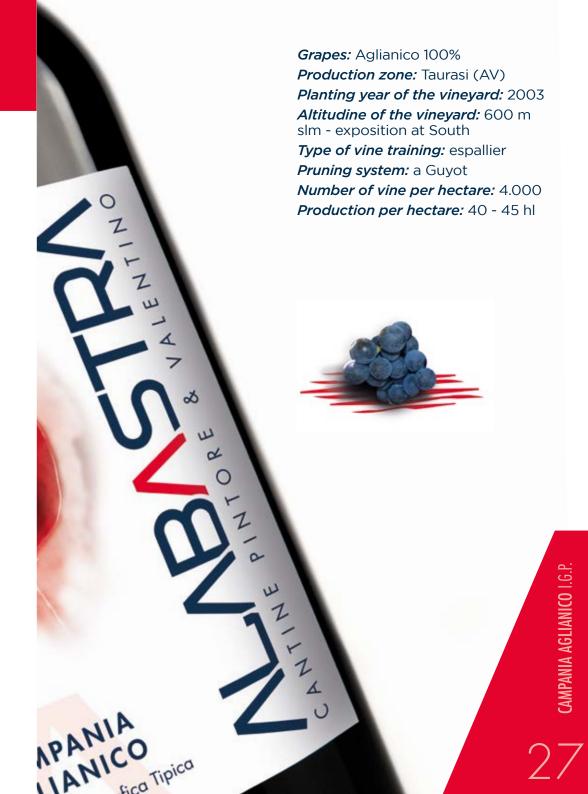
ORGANOLEPTIC CHARACTERISTICS

Aspect: deep ruby red particularly lively.

Olfation: intensely fruity, standing out sensors of blackberries and jam of black cherry, delicately floral with distinct recalls of violets; with slightly spicy liquorice.

Taste: dry with warm and soft notes, well - supported the acidity, with soft tannins and decisive tastiness. A good corporal structure and the aromatic persistence which interposes in a harmonious contest.

Evolutionary projections: these wines are ready to drink, but with great evolutionary projections.







"ACHIBERA" ISOLA DEI NURAGHI ROSSO I.G.P.

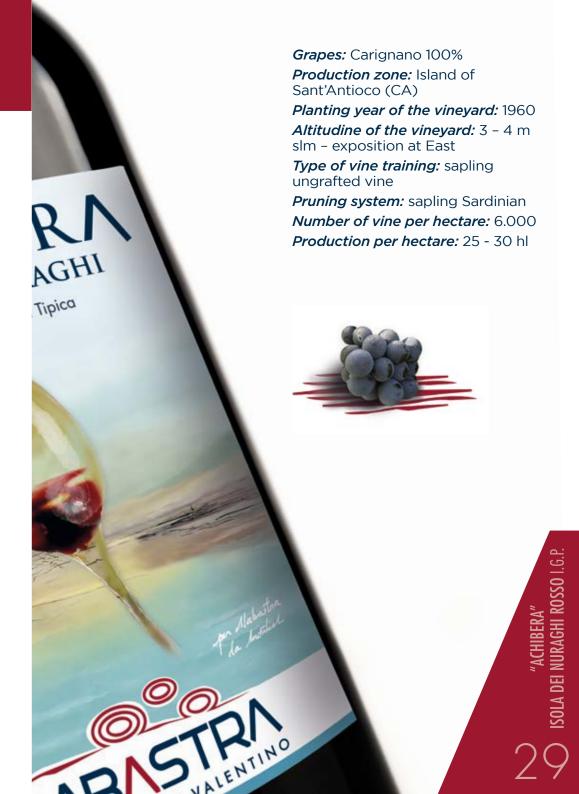
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"AREGHA" CAMPANIA AGLIANICO I.G.P.

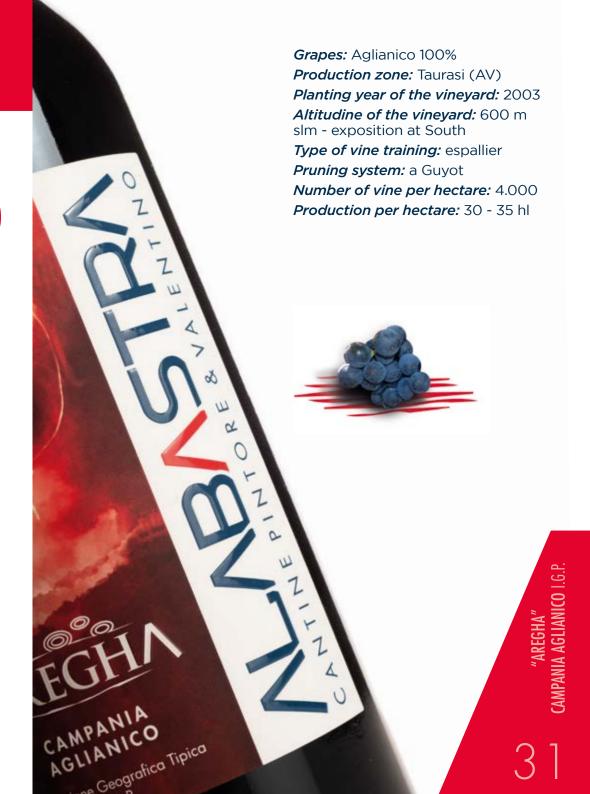
ORGANOLEPTIC CHARACTERISTICS

Aspect: deep red ruby of a consistent impact.

Olfation: intense and complex, standing out notes of ripe fruit, blackberries and currants, floral sensors of violets and implying nuances of fine spices.

Taste: dry, from a grateful softness, the warm notes of alcohol are blended by a gritty freshness of the acidity and imposing sapidity. Important tannins and gentle in an elegant full body structure. Wine intense, persistent and armonious.

Evolutionary projections: wine with a large evolutionary projections.







TAURASI D.O.C.G.

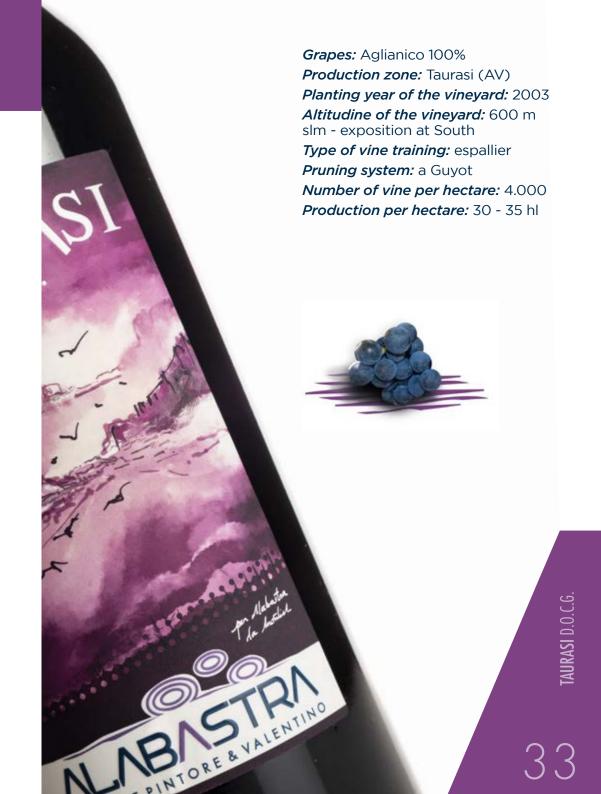
ORGANOLEPTIC CHARACTERISTICS

Aspect: deep ruby red particularly vivacious.

Olfation: intensely fruity with hints of blackcurrant, blueberries and black cherry. Floral smell, with hints of violet pansy, spiced and toasted.

Taste: dry, warm and soft, with a good acidity, soft tannicity. Decisive body with a long persistance.

Evolutionary projections: wine with a large evolutionary projections.



Liqueurs







ADARCHÌA LIQUORE DI MIRTO NERO

ORGANOLEPTIC CHARACTERISTICS

Aspect: violaceous and bright.

Olfaction: intensively aromatic like the berries of the myrtle which fade towards licorice.

Taste: sweet, with marked warm notes of the alcohol. Important and gentle tannins in an elegant and enchanting bodily structure.

The long aromatic persistency stands out in a harmonious context.

Suggested serving temperature: 5°C.

INGREDIENTES:

Water, alcohol, black myrtle berries, sugar.



The myrtle

Greek mythology recognizes it as a plant sacred to Aphrodites, the goddess of beauty and fertility, whilst in ancient Rome's tradition, Venus, just emersed from seawater was crowned with a myrtle wreath. Symbol of imperishable Friendship due to its evergreen leaves and of pure Love for its snow white flowers, the myrtle has always been considered as a plant of good omen, prediliged by poets, athletes and great warriors.

The plant

Aromatic evergreen sapling, typical of the Mediterranean scrub, it grows wild in the undergrowth.

The Howers

Lone, white, sometimes pinkish, really abundant, scented, they occur in late spring until summer.

The berries



Ovoid, with plenty of seeds shaped like a kidney, they grow until reaching ideal ripening between

November and January, revealing the typical colouration of the species, bluish black, dark red or rarely whitish, amplifying its impressive varietal scent and sweetening.

"ADARCHÌA" LIQUORE DI MIRTO NERO

| | NAME | GRAPES | ALC (% BY VOL) | PRODUCTION ZONE | TIPOLOGY | | NAME | GRAPES | ALC (% BY VOL) | PRODUCTION ZONE | TIPOLOGY |
|-------------|---|--------------------|-------------------|------------------------------|--------------|--------------|--|-------------------|-------------------|-----------------------------------|------------------------|
| With Mr. O. | CAMPANIA GRECO I.G.P. | Greco 100% | 13 | San Paolo di Tufo (AV) | White dry | | SPUMANTE DI ALABASTRA BRUT | White grapes | 12,5 | Campania | Sparkling wine Brut |
| | CAMPANIA FIANO I.G.P. | Fiano 100% | 13 | Lapio (AV) | White dry | N.CHWISTEN | CAMPANIA AGLIANICO I.G.P. | Aglianico 100% | 13 | Taurasi (AV) | Red dry |
| A. 10 mm | CAMPANIA FALANGHINA I.G.P. | Falanghina 100% | 13 | Torrecuso (BN) | White dry | | "ACHIBERA" ISOLA DEI NURAGHI ROSSO I.G.P | Carignano 100% | 13,5 | Island of Sant'Antioco (CA) | Red dry |
| | "AGATA 33.09" CAMPANIA FALANGHINA I.G.P. | Falanghina 100% | 13,5 | Torrecuso (BN) | White dry | STEP TO STEP | "AREGHA" CAMPANIA AGLIANICO I.G.P. | Aglianico 100% | 13,5 | Taurasi (AV) | Red dry |
| | "ALANIA" FIANO DI AVELLINO D.O.C.G. | Fiano 100% | 14 | Lapio (AV) | White dry | | TAURASI D.O.C.G. | Aglianico 100% | 13,5 | Taurasi (AV) | Red dry |
| | "ASTRALÈA" GRECO DI TUFO D.O.C.G. | Greco 100% | 13,5 | San Paolo di Tufo (AV) | White dry | | "ADARCHÌA" LIQUORE DI MIRTO NERO | Myrtle Berries | 32 | Sardegna | Liqueurs |



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