



CERTIFICATIONS

Since ten years our company joined the "Regional Plan of Integrated Fight Phytopathological (PRLFI)" of the Campania region, that constantly monitors the health of the plants during the cultivation period.

Moreover, in our estate there is an experimental camp monitored by the prestigious Vivai Cooperativi Rauscedo (VCR) of Pordenone, who analyzes and checks the selection in the fields of the best clones of Aglianico and Fiano. The aim is to obtain healthy grapes with a high organoleptic quality.



(The Verrone Viticoltori estate in the town of Agropoli (SA) – Cannetiello locality)

TO REACH US

By car: from Salerno follow the provincial road n.430, exit "Agropoli South", turn left and continue for about 200 mt. At the roundabout take the first exit right and follow Via Madonna del Carmine.

By train: from Naples or Salerno to Agropoli station, continue by taxi or bus direction via Madonna del Carmine.

By plane: Naples Capodichino Airport, then from Naples by train to Agropoli station, continue by taxi or bus direction via Madonna del Carmine.

CONTACTS

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VERRONETM

viticoltori

"...tirammo i legni, e con l'aiuto del vento a queste sponde approdammo..."

"...we pulled the oars, and with the help of the wind in these lands landed..."



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THE COMPANY

The passion for wine-making and the search of the best cultivation techniques with a reduced level of pollution characterize the Verrone Viticoltori company, founded in 1971. The main estate of the Verrone family develops along 13 hectares and rises on the marvellous landscape of the hills of Cilento, in the county of Agropoli (Salerno), at a height of 150 meters above the sea level.

The soil is clay and limestone flisch of Cilento, and the exposure is North – West – South.

THE VINEYARDS

In 1971 we decided to plant exclusively grape varieties typical of our region, Campania, so to give a typical and strong personality to our wines.

The first vineyards of Aglianico and Fiano were planted in 1971 with a density of about 4.000 vines/hectare, while the latest date back to 2001, with a density of 4.500 vines/hectare. The farming system is guyot, arranged partly as “girapoggio” terraces and partly as “rittochino”.

THE WINES

The wines - exclusively produced with grapes harvested from these vineyards - are high quality cru from Cilento that express the typical character and the strong personality of this territory.



VERRONE Aglianico – Riserva

Classification: D.O.C. Cilento Aglianico - red wine - 14.5% by Vol.

Grape varieties: 100% Aglianico grapes
Planting density and farming system: 4.000 vines/hectare – Guyot

Harvest period: mid October

Features: structured Cilento Aglianico from vineyards planted in 1971. It ferments in steel tanks at controlled temperature followed by 20 days of maceration. It ages two years in barriques of second and third step and further three years in bottle.

Bottles produced: 2.000 (750 ml.)

Comments: the Aglianico grapes for the production of this wine come from the oldest vineyard of our estate. It epitomizes this part of the Cilento and it is created here because it is only here that it can happen. Bitter and sweet at the same time, it is rich with an absolute simplicity.



VERRONE Fiano – Riserva Girapoggio

Classification: D.O.C. Cilento Fiano - white wine - 13.5% by Vol.

Grapes varieties: 100% Fiano grapes
Planting density and farming system: 4.000 vines/hectare - Guyot

Harvest period: late September
Features: structured Cilento Fiano from vineyards planted in 1971. It ferments in steel tanks at controlled temperature. It ages one year in barriques of third step and then one year in bottle.

Bottles produced: 500 (750 ml.)

Comments: the Fiano grapes for the production of this wine come from the oldest vineyard of our estate. This wine, thanks to a moderate use of the barriques, has the gift of simplicity turned into absolute profundity.



VIGNA GIRAPOGGIO Aglianico

Classification: D.O.C. Cilento Aglianico - red wine - 14.0% by Vol.

Grapes varieties: 100% Aglianico grapes
Planting density and farming system: 4.500 vines/hectare – Guyot

Harvest period: mid October

Features: Cilento Aglianico from a single vineyard. It ferments in steel tanks at controlled temperature followed by 20 days of maceration. It ages seven months in steel tanks and then five months in bottle.

Bottles produced: 7.000 (750 ml.)



VIGNA GIRAPOGGIO Fiano

Classification: D.O.C. Cilento Fiano - white wine - 13.0% by Vol.

Grapes variety: 100% Fiano grapes
Planting density and farming system: 4.500 vines/hectare - Guyot

Harvest period: late September

Features: Cilento Fiano from a single vineyard. It ferments in steel tanks at controlled temperature and then it ages five months in steel tanks.

Bottles produced: 3.000 (750 ml.)



VIGNA GIRAPOGGIO Rosato

Classification: I.G.T. Paestum Rosè - rosè wine - 13.0% by Vol.

Grapes variety: 100% Aglianico grapes
Planting density and farming system: 4.500 vines/hectare – Guyot

Harvest period: late September

Features: Cilento Aglianico from a single vineyard. It ferments in steel tanks at controlled temperature and then it ages five months in steel tanks.

Bottles produced: 3.500 (750 ml.)