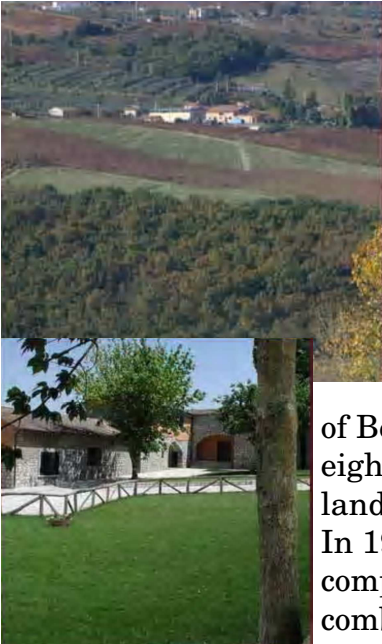


LA RIVOLTA



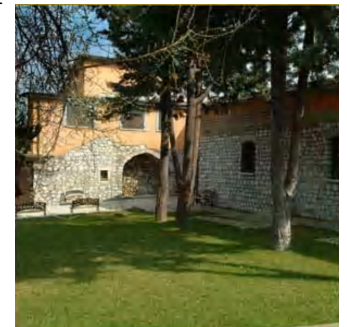
The grapes have been certified organic by ICEA since 2001.



History

The Cotroneo's family has been always engaged in various professional and entrepreneurial fields; from the banking one to that manufacturer and the building one, from the medical to chemist and the thermal one. At the beginning of the twentieth century, from the passion of the grandparents Giovanni and Teresa, has origin the agricultural farm. Joining their forces and acquiring little by little new lands in the districts Ciurica, Rivolta and Roseto they give life to one of the most extended and productive agricultural companies of the province of Benevento. To their dead beyond 120 hectares are shared between the eight sons. In 1991 the two sons, Mario and Bruno, decided to join their lands in a common management, from which originates the "Ciurica s.n.c." In 1997, Paul, exponent of third generation gives a business turning to the company, whose aim becomes more and more the quality of the vineyard combined with the project to turn the grapes in wine introducing the company in the fascinating world of the commercialization thus giving arise to

the "La Rivolta" label. Since that year, it becomes a "yard" in full expansion. The sisters Giovanna and Gabriella and the cousin Giancarlo started to restructure vineyard and vintage cellar thus obtaining the conversion and certification for the biological production. In January 2001 the first bottle signed by the Cotroneo's family is in the vintage cellars. In the same year 2001 an important business agreement is reached with the prestigious Tuscany vintage cellar "ROCCA delle MACIE". In the 2004 begins the introduction of the wine "La Fattoria La Rivolta" abroad.



Vineyard

The company's grounds are on hills of argillaceous limestone nature. They are approximately 25 hectares cultivated for the vineyard. Since 1997 the vineyards have been cultivated with biological methods and starting from the grape-harvest 2001 all the grapes produced in the company have been biologically certified from the ICEA, an authorized control body. Following a precise and gradual plan from 1998 till today we have been

proceeding to the re-installation of approximately 50% of the vineyard. The grapes are all belonging to the doc Taburno or Sannio. The new vineyard has been planted all at espalier with pruning systems like guyot and ram cord.



LA RIVOLTA



Cellar

The vintage cellar, arranged with the more modern equipments, is divided in two different structures: one totally technical reserved for the wine-making and the other one, placed inside the ancient small farm, used for the sharpening and the bottling of wines.



Owner: Paolo Cotroneo



Winemaker: Angelo Pizzi



Owner: Paolo Cotroneo
Winemaker: Angelo Pizzi

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FALANGHINA DEL TABURNO D.O.C.

Wine with a balanced taste, rich of aromas of mature fruit (apple, banana), sage and with strong mineral scents is produced with all 100% falanghina grape variety, biologically cultivated in the hilly grounds of the farm, harvested by hand in October. Fermented in stainless steel for about 15 days at controlled temperature.

Varietal: Falanghina 100%

Color: Deep yellow

Soil: clay and calcareous

Wineyards age: from 3-25 years

Training systems: Guyot

Q.li for hA: 80-100

Harvest: by hand in October

Fermentation: Stainless steel tanks for 15 days with a maximum fermentation temperature of 14-17C.

Racking number: 3

Filtration type: Microfiltration

Harvest sugar: 21.5 babo

Total acidity in bottle: 4G./L

Total dry extract: 28.4 MG/L

Alcohol content: 13.63%

Storage: 3 years.

Service temperature: 8-10C

Gastronomic's Combining: Best served with roast fish, white meats, legumes, onion dishes.



CODA DI VOLPE DEL TABURNO D.O.C.

Wine of great structure, typically Mediterranean, with scents of dry fruits, almond, flowers, produced with 100% coda di volpe grape variety, biologically cultivated in the hilly grounds of the farm. Harvested by hand in October. Fermented in stainless steel for about 15 days at controlled temperature.

Varietal: Coda di Volpe 100%

Color: Golden yellow

Flavors: Apricot, dried fruit (almond, hazel nuts), honey

Wineyards age: from 3-25 years

Training systems: Guyot

Q.li for hA: 80-100

Harvest: by hand in October

Fermentation: Stainless steel tanks for 15 days with a maximum fermentation temperature of 14-17C

Racking number: 3

Filtration type: Microfiltration

Harvest sugar: 21 babo

Total acidity in bottle: 5.6 G./L

Total dry extract: 23.7 MG/L

Alcohol content: 13.11%

Bottles number: 20,000

Storage: 3 years

Service temperature: 8C

Gastronomic's Combining: Starters, fish, cheeses, soups



AGLIANICO DEL TABURNO D.O.C.

From the hand made harvest effected at the end of October and accurated selection of the grapes, is produced a wine of great structure and extract, made with 100% aglianico grape variety after a long maceration and a wise ageing in small barrels, then in steel and bottled. The ancient tradition of the taburno together with the modern technologies have exalted color and developed perfumes typical of cherry, amarena, plum, tobacco and spice.

Varietal: Aglianico 100%

Color: Ruby red

Flavors: Prunes, cherries, small red fruits, spices (vanilla, pepper, licorice).

Soil: clay and calcareous

Winery age: from 5-25 years

Training systems: Guyot

Q.li for hA: 80-100

Harvest: by hand at the end of October

Fermentation: Stainless steel tanks for 20/25 days with a maximum fermentation temperature of 27C.

Skin Contact day (number): 15

Ageing: Stainless steel, barrels, barriques.

Wood type: French bay hoak, slavonian bay hoak

Racking number: minimum of 5

Filtration type: Microfiltration from 5 to 10 micron

Harvest sugar: 22 babo

Total acidity in bottle: 5.6G./L

Total dry extract: 33 MG/L

Alcohol content: 14.27%

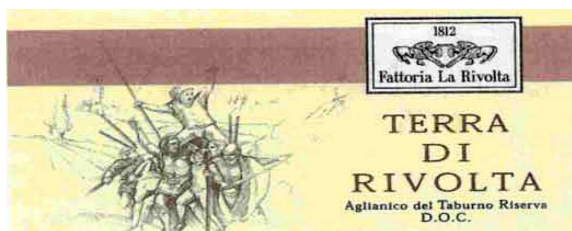
Bottles number: 45,000

Storage: up to 10 years.

Service temperature: 18-20C

Gastronomic's Combining: Best served with aged cheeses, green pepper fillet, lamb, game, buffalo, pork.





TERRA DI RIVOLTA AGLIANICO DEL TABURNO RISERVA D.O.C.

In this wine is transferred all the potential of aglianico grape variety and of our "land". Obtained only from selected aglianico grapes it is hand picked between the end of October and the beginning of November from an old vineyard that produces around 70 ql. Per hectare.

Fermented for about 25 days in fermentini of stainless steel fermenting tanks and aged for about 18 months in new barriques, then in steel and bottled.

Great ageing potential.

Varietal: Aglianico 100%

Color: Ruby red

Flavors: Prunes, cherries, small red fruits, spices (vanilla, pepper, licorice), gourdron.

Soil: clay and calcareous

Winery age: from 5-25 years

Training systems: Guyot

Q.li for hA: 70

Harvest: by hand at the end of October, beginning November

Fermentation: Stainless steel tanks for 20/30 days with a maximum fermentation temperature of 27C.

Skin Contact day (number): 20

Ageing: Stainless steel, new barriques, bottles.

Wood type: French bay oak.

Racking number: minimum of 5

Filtration type: Microfiltration from 5 to 10 micron

Harvest sugar: 23 babo

Total acidity in bottle: 5.62 G./L

Total dry extract: 35 MG/L

Alcohol content: 14.28%

Bottles number: 5,000

Storage: up to 10 years.

Service temperature: 18-20C

Gastronomic's Combining: Best served with aged cheeses, green pepper fillet, lamb, game, buffalo, pork.

