



## Caulino

Located on a plateau naturally surrounded by an amphitheater of hills, not far from the inactive volcano of Roccamonfina, from the Massive of Matese and the volcano Vesuvius, the Audelino vineyard enjoys the positive influence of the weather thanks to the elevated thermal inversion and to the ventilation, optimal elements during the maturation of the grapes.



Appellation:	<b>IGT Campania</b>
Grapes:	<b>Falanghina</b>
Vineyard:	<b>Audelino</b>
Altitude:	<b>From 158 to 400 m a.s.l.</b>
Vinification:	<b>In stainless steel at the temperature of 13°/14°C for 30 days</b>
Refining:	<b>In stainless steel and in the bottle for 3 months</b>
Alcohol:	<b>13%</b>
Acidity:	<b>7 g/l</b>
pH:	<b>3.4</b>
Extract:	<b>24.5 g/l</b>

### Reviews

**VINTAGE 2024**  
Wine Enthusiast – 90

**VINTAGE 2023**  
James Suckling – 90  
Vinous – 90  
Wine Enthusiast – 91

## VINTAGE 2024

### **Wine Enthusiast – 90**

Aromas of preserved lemon, yellow apple, banana and toasted almonds create a nose which is both warm and fresh. The palate is consistent, with more savory notes, sweet fruit and nuts alike, but also turns saltier and adds a mineral tang.

## VINTAGE 2023

### **James Suckling – 90**

A ripe and spicy white that has notes of white pear, papaya, jasmine and ginger. It's medium-bodied with a fleshy texture and a tasty finish. Drink now.

### **Vinous – 90**

The 2023 Falanghina Caulino entices with a blend of ground ginger and dusty florals, giving way to crushed pear. This washes across the palate with a gorgeous stream of ripe orchard fruits and candied citrus as tactile mineral tones firm up the experience toward the close. It tapers off with staining length, youthful tension and a salty flourish. While already enjoyable today, the Caulino is nicely balanced for the cellar.

### **Wine Enthusiast – 91**

Floral, saline aromas of jasmine, citrus blossom, lemon and white tea leaf lead into a balanced palate of salted nuts and fresh apple slices, beneath a squeeze of citrus. A full, rich mouthfeel nonetheless has the buoyancy of acid and a warmth on the finish.