



CANTINE
TEDESCO

Wine Catalogue 2023



Produced and packaged in Italy.

Our wines are produced and packaged in Italy, respecting the IGP, DOC and DOCG regulations.

The entire production chain must comply with the specification to guarantee the "100% Made in Italy" quality, recognized throughout the world.



RED WINES



Piedirosso
Campania I.G.P.

TD-PIE-1



Irpinia
campi Taurasini DOC

TD-BAR-1



Aglianico 12
Campania I.G.P.

TD-AGL-1



Primitivo
Campania I.G.P.

TD-PRI-1



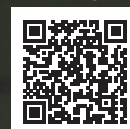
Aglianico 13
Campania I.G.P.

TD-AGL-2



Taurasi DOCG

TD-TAU-1



Barbera
DOCG

TD-BAB-1



CANTINE TEDESCO

WHITE WINES



Falanghina 12
Campania I.G.P.

TD-FAL-1



Greco 12
Campania I.G.P.

TD-GRE-1



Falanghina 13
Campania I.G.P.

TD-FAL-2



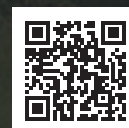
Greco 13
Campania I.G.P.

TD-GRE-2



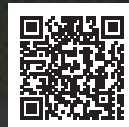
Fiano
Campania 12 I.G.P.

TD-FIA-1



Fiano
Campania 13 I.G.P.

TD-FIA-2



CANTINE TEDESCO

SPARKLING WINES



Red Wine

TD-ROSSO-1



White Wine

TD-BIANCO-1



Vino Amabile
Rosso

TD-AMR-1



Vino Amabile
Bianco

TD-AMB-1



CANTINE TEDESCO

ROSE WINES



Rosè IGP

TD-RSE-1



CANTINE TEDESCO

PIEDIROSSO CAMPANIA

PGI PRODUCT - Protected Geographical Indication



Organoleptic characteristics.

Limpid and consistent wine with a ruby red color with violet reflections. Intense, fine and complex on the nose, it has fruity scents (small red fruits such as currants and plums), mineral and floral (violets), as well as toasted and smoky notes typical and unmistakable of this vine. Dry, warm and soft taste. Good tannins, freshness and sapidity. Balanced and full-bodied wine with good persistence and intensity.



Gastronomic Pairings.

Ideal with white meats, medium fat fish soups, such as cod, meat sauce and soft cheeses.



Preservation temperature.

22°-24° Degrees

Curiosity.

The Piedirosso also called Per'e Palummo, because the original biotype when ripe has a red color of the stalk, such as to make it similar to a pigeon's leg. It is a typically Campanian or rather Neapolitan vine, because it is mainly widespread in the volcanic areas of the province of Naples. Mr. Hervé Lorin, wine antiquarian, defined it thus: "Perfectly original, totally forgotten and marvelously decadent, it is not only a great wine, but an authentic cru in the ancient way".



Production area.

Province of Naples and Benevento.

Alcohol content.

12-12,5%

**100%
MADE IN
ITALY**



TD-PIE-1

AGLIANICO CAMPANIA

PGI PRODUCT - Protected Geographical Indication



Organoleptic characteristics.

Ruby red color, red fruit, strawberry and raspberry. On the palate it is well structured and in balance with the body with a good persistence.



Gastronomic Pairings.

Ideal with grilled red meats, game, meat-based first courses and mild aged cheeses.



Preservation temperature.

15°-18° Degrees

Curiosity.

It would seem that the term Aglianico is a modification of the word Hellenic, first in Hellenic and later in the Aragonese period in Aglianico. While other vine scholars attribute the derivation of Aglianico from Gauranum gauranicum, a name used to indicate a type of Falerno.



Production area.

Province of Benevento and Avellino.

Alcohol content.

12-12,5%

100%
MADE IN
ITALY



TD-AGL-1

AGLIANICO CAMPANIA

PGI PRODUCT - Protected Geographical Indication



Organoleptic characteristics.

Ruby red color, red fruit, strawberry and raspberry. On the palate it is well structured and in balance with the body with a good persistence.



Gastronomic Pairings.

Ideal with grilled red meats, game, meat-based first courses and mild aged cheeses.



Preservation temperature.

15°-18° Degrees

Curiosity.

It would seem that the term Aglianico is a modification of the word Hellenic, first in Hellenic and later in the Aragonese period in Aglianico. While other vine scholars attribute the derivation of Aglianico from Gauranum gauranicum, a name used to indicate a type of Falerno.



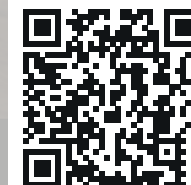
Production area.

Province of Benevento and Avellino.

Alcohol content.

12,5-13%

100%
MADE IN
ITALY



TD-AGL-2

BARBERA CAMPANIA

DOCG PRODUCT - Denomination of Controlled and Guaranteed Origin



Organoleptic characteristics.

Intense purplish red in colour. The high, fruity and floral aromas. Typical of this wine are the hints of fruit and flowers, rightly tannic and persistent



Gastronomic Pairings.

Versatile wine in pairings remember that Barbera recalls meat sauce and lasagna. Cold cuts and salami, Appetizers, Roasts, Red meats, Mushrooms



Preservation temperature.

20° Degrees

Curiosity.

In the course of local history, this grape has remained completely anonymous, i.e. the poor thing did not have a proper name, it was harvested and used in winemaking together with other vines, as it was not customary in the past to produce single variety wines, but together several grape varieties, establishing the various quantities according to the peculiar characteristics of each of them. What is now called Barbera del Sannio, was used to give color to the wine, as it is very rich in anthocyanins, but also perfume, is pleasantly fruity, with sweet notes of pastry and floral notes of rose or violet.



Production area.

Province of Benevento and Avellino.

Alcohol content.

13%

100%
MADE IN
ITALY



TD-BAB-1

IRPINIA CAMPI TAURASINI



DOC - Denomination of Controlled Origin



Organoleptic characteristics.

It has an intense ruby red color, tending to garnet with aging, with aromas of spices, licorice and red fruits. Intense and persistent smell; dry, rightly tannic, soft, full-bodied flavour. Structured and elegant on the palate, with fine tannins. Full-bodied and persistent on the palate, with aging it sees its aromas increasingly enhanced.



Gastronomic Pairings.

Thought as a wine for the whole meal, it is ideal in combination with first courses with meat sauce. It goes perfectly with game birds, roasted red meats and oven-roasted lamb with potatoes, cured meats and aged cheeses.



Preservation temperature.

22°-24° Degrees

Curiosity.

It is made using only and exclusively Aglianico grapes. It is a native grape variety spread throughout the south. The "Irpinia" controlled denomination of origin wine in the Campi Taurasini sub-area can be released for consumption only after 1 September of the year following that of production. The grapes that can be used for the production of controlled denomination of origin wines Irpinia Campi Taurasini Doc must be produced in the administrative territory of the following municipalities: Taurasi, Bonito, Castelfranci, Castelvetero sul Calore, Fontanarossa, Lapio, 3 Luogosano, Mirabella Eclano, Montefalcione, Montemarano, Montemiletto, Paternopoli, Pietradeifusi, Sant'Angelo all'Esca, San Mango sul Calore, Torre le Nocelle, Venticano, Gesualdo, Villamaina, Torrella dei Lombardi, Grottaminarda, Melito Irpino, Nusco, Chiusano Domenico.

Production area.

Municipalities in Irpinia

Alcohol content.

14%



**100%
MADE IN
ITALY**



TD-BAR-1

PRIMITIVO CAMPANIA

PGI PRODUCT - Protected Geographical Indication



Organoleptic characteristics.

More or less intense ruby color sometimes tending towards garnet, with hints of floral and fruity. On the palate it is full-bodied and well balanced with a good final persistence.



Gastronomic Pairings.

More or less intense ruby color sometimes tending towards garnet, with hints of floral and fruity. On the palate it is full-bodied and well balanced with a good final persistence.



Preservation temperature.

22°-24° Degrees

Curiosity.

The grapes destined for the production of Primitivo wine come from an area between the municipalities in the province of Caserta: Sessa Aurunca, Mondragone, Cellole, Falciano del Massico and Carinola.

Primitivo is a wine with great organoleptic properties and a high structure, in fact it lends itself to aging due to its tannic content and remarkable alcohol content.



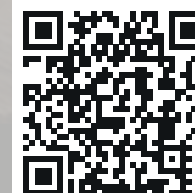
Production area.

Province of Caserta.

Alcohol content.

13%

100%
MADE IN
ITALY



TD-PRI-1

TAURASI CAMPANIA

DOCG - Denomination of Controlled Origin and Guaranteed



Organoleptic characteristics.

Taurasi DOCG, ruby-red wine tending towards garnet/orange, full-bodied, with a full flavour. On the palate it leaves a hint of cherry and wild berries. It should be served at a temperature between 18/20 C°, taking care to uncork the bottle a few hours before. The scent of Taurasi is broad, rich in notes of red fruit jam, black pepper and licorice, minerals and tobacco. It is a dry and warm wine, with good softness in balance with the rather marked tannins.



Gastronomic Pairings.

ideal in combination with first courses with meat sauce. It goes perfectly with feathered game, roasted red meats and oven-roasted lamb with potatoes, cured meats and aged cheeses.



Preservation temperature.

18°-20° Degrees

Curiosity.

The name "Taurasi" derives from the ancient arx Taurasia. The arx Taurasia was one of the twenty-one country-towns of the Irpinia, a predominantly rural circumscription, which can be placed in the area of the current province of Avellino, seat of the market, place assigned to the celebration of sacrifices and refuge in case of war, sparsely inhabited and connected through special streets and roads to the various more populated cities that surrounded it. Destroyed by the Romans in 268 BC, here the Apuan Ligurians were deported who in the land around the ancient arx, called Campi Taurasini ("Ager Taurasinus") devoted themselves to the cultivation of vines from Greece, such as Aglianico. Activity also successfully pursued by the Romans themselves. It was decided to call the wine produced here "Taurasi" in reference to the arx Taurasia and the Campi Taurasini. "Taurasi" is today also the name of the municipality, in the province of Avellino, in the heart of Campania, where the ancient city-countryside once stood.



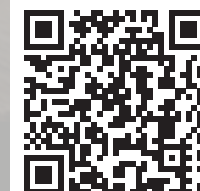
Production area.

Municipality of Taurasi

Alcohol content.

14%

**100%
MADE IN
ITALY**



TD-TAU-1

FALANGHINA CAMPANIA

PGI PRODUCT - Protected Geographical Indication



Organoleptic characteristics.

Straw yellow color with greenish reflections, the olfactory notes of fresh fruit are perceptible, in particular pineapple and pear, the taste is characterized by a sustained acidity and a good persistence.



Gastronomic Pairings.

It goes very well with raw seafood, shellfish such as oysters, scampi, fresh fish carpaccio and seafood in general.



Preservation temperature.

14°-18° Degrees

Curiosity.

It is said that the vine entered Italy from the port of Cuma, an ancient colony founded in 700 BC. at the foot of Campi Flegrei. The Greeks had the habit of cultivating the vine by letting it crawl on the ground, but in Italy this type of farming made the grapes mouldy, so the settlers were forced to look for an alternative. Thus it was that the first winemakers understood that by lifting the vine from the ground and growing it on wooden poles, in Latin phalangae, the onset of botrytis problems was avoided. From these supports was born the Vinum Album Phalanginum, progenitor of our Falanghina.



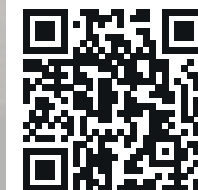
Production area.

Province of Benevento and Avellino.

Alcohol content.

12,5-13%

**100%
MADE IN
ITALY**



TD-FAL-1

FALANGHINA CAMPANIA

PGI PRODUCT - Protected Geographical Indication



Organoleptic characteristics.

Straw yellow color with greenish reflections, the olfactory notes of fresh fruit are perceptible, in particular pineapple and pear, the taste is characterized by a sustained acidity and a good persistence.



Gastronomic Pairings.

It goes very well with raw seafood, shellfish such as oysters, scampi, fresh fish carpaccio and seafood in general.



Preservation temperature.

14°-18° Degrees

Curiosity.

It is said that the vine entered Italy from the port of Cuma, an ancient colony founded in 700 BC. at the foot of Campi Flegrei. The Greeks had the habit of cultivating the vine by letting it crawl on the ground, but in Italy this type of farming made the grapes mouldy, so the settlers were forced to look for an alternative. Thus it was that the first winemakers understood that by lifting the vine from the ground and growing it on wooden poles, in Latin phalangae, the onset of botrytis problems was avoided. From these supports was born the Vinum Album Phalanginum, progenitor of our Falanghina.

Production area.

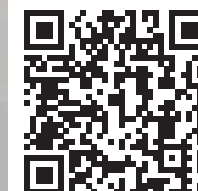
Province of Benevento and Avellino.

Alcohol content.

13-13,5%



**100%
MADE IN
ITALY**



TD-FAL-2

FIANO CAMPANIA

PGI PRODUCT - Protected Geographical Indication



Organoleptic characteristics.

Glossy straw yellow color, it has elegant and complex aromas of white flowers, cooked apple, pear and fennel leaf, with evolution in the bottle the notes of toasted acacia hazelnut and orange honey increase. On the palate it is persistent and elegant and also has a good structure, soft and balanced, very fine, it evolves positively over the years.



Gastronomic Pairings.

Ideal with refined seafood hors d'oeuvres based on oysters and fine seafood, with shellfish such as lobsters and boiled lobsters with delicate sauces, fish soups in white. If aged, it is excellent with unseasoned semi-hard cheeses and also with buffalo mozzarella from Campania.



Preservation temperature.

14°-18° Degrees

Curiosity.

Fiano is a leading product of the entire Italian enology. It is obtained from the vine of the same name known among the Latins with the name of Vitis Apiana, probably derives from bee, as bees are particularly attracted by the sweetness of this grape.



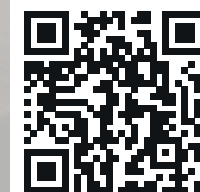
Production area.

Province of Benevento and Avellino.

Alcohol content.

12,5%

100%
MADE IN
ITALY



TD-FIA-1

FIANO CAMPANIA

PGI PRODUCT - Protected Geographical Indication



Organoleptic characteristics.

Glossy straw yellow color, it has elegant and complex aromas of white flowers, cooked apple, pear and fennel leaf, with evolution in the bottle the notes of toasted acacia hazelnut and orange honey increase. On the palate it is persistent and elegant and also has a good structure, soft and balanced, very fine, it evolves positively over the years.



Gastronomic Pairings.

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Preservation temperature.

14°-18° Degrees

Curiosity.

Fiano is a leading product of the entire Italian enology. It is obtained from the vine of the same name known among the Latins with the name of Vitis Apiana, probably derives from bee, as bees are particularly attracted by the sweetness of this grape.



Production area.

Province of Benevento and Avellino.

Alcohol content.

13-13,5%

**100%
MADE IN
ITALY**



TD-FIA-2

GRECO CAMPANIA

PGI PRODUCT - Protected Geographical Indication



Organoleptic characteristics.

Brilliant straw yellow in colour, the aroma is complex, reminiscent of orange blossom, ripe fruit, walnuts and hazelnuts, with light hints of anise and honey. On the palate it is full and round, full-bodied and elegant, without harshness, very structured such as to define it as "the reddest of whites". It evolves positively over the years.



Gastronomic Pairings.

Ideal with important first courses such as risotto with porcini mushrooms, baked cannelloni, medium-fat fish dishes. It also goes well with fresh cheeses and white meats.



Preservation temperature.

14°-18° Degrees

Curiosity.

A wine of incomparable typicality, produced in a very limited area, extremely suited to viticulture in the province of Avellino. It seems that the origin of the vine Greco is to be found in the group of Aminee, Greek vines, imported into Italy in the pre-Christian era.

Cato, Virgil and Columella wrote about this variety and its precious wine, which represents one of the highest expressions of the national winemaking tradition.



Production area.

Province of Avellino, Province of Naples

Alcohol content.

12,5%

**100%
MADE IN
ITALY**



TD-GRE-1

GRECO CAMPANIA

PGI PRODUCT - Protected Geographical Indication



Organoleptic characteristics.

Brilliant straw yellow in colour, the aroma is complex, reminiscent of orange blossom, ripe fruit, walnuts and hazelnuts, with light hints of anise and honey. On the palate it is full and round, full-bodied and elegant, without harshness, very structured such as to define it as "the reddest of whites". It evolves positively over the years.



Gastronomic Pairings.

Ideal with important first courses such as risotto with porcini mushrooms, baked cannelloni, medium-fat fish dishes. It also goes well with fresh cheeses and white meats.



Preservation temperature.

14°-18° Degrees

Curiosity.

A wine of incomparable typicality, produced in a very limited area, extremely suited to viticulture in the province of Avellino. It seems that the origin of the vine Greco is to be found in the group of Aminee, Greek vines, imported into Italy in the pre-Christian era.

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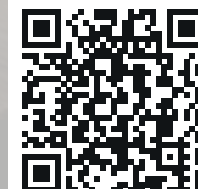
Production area.

Province of Avellino, Province of Naples

Alcohol content.

13-13,5%

**100%
MADE IN
ITALY**



TD-GRE-2

ROSSO CAMPANIA



Organoleptic characteristics.

Ruby red color tending towards dark, vinous and country scent. Sparkling with an evanescent froth, it has an extremely volatile smoky aroma and aftertaste. Slightly sweet. Despite the color it should be drunk cold at a temperature of 5° – 8° C.



Gastronomic Pairings.

it is perfect on traditional Neapolitan dishes such as pizza, buffalo mozzarella from Campania, but also on a platter of cold cuts or pasta with sauce, on meat-based dishes.



Preservation temperature.

5°-8° Degrees

Curiosity.

Obtained from the unification of different types of grapes, such as Olivella, Sciascinoso, Per'e Palummo (Piedirosso), Aglianico and other varieties grown within the Campania municipalities



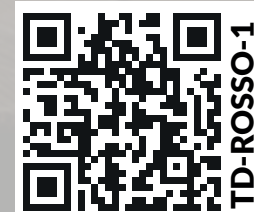
Production area.

province of Avellino, province of Naples, province of Benevento

Alcohol content.

11,5%

**100%
MADE IN
ITALY**



AMABILE ROSSO CAMPANIA



Organoleptic characteristics.

Ruby red color tending towards dark, vinous and country scent. Sparkling with an evanescent froth, it has an extremely volatile smoky aroma and aftertaste. Slightly sweet. Despite the color it should be drunk cold at a temperature of 5° – 8° C.



Gastronomic Pairings.

it is perfect on traditional Neapolitan dishes such as pizza, buffalo mozzarella from Campania, but also on a platter of cold cuts or pasta with sauce, on meat-based dishes.



Preservation temperature.

5°-8° Degrees

Curiosity.

Obtained from the unification of different types of grapes, such as Olivella, Sciascinoso, Per'e Palummo (Piedirosso), Aglianico and other varieties grown within the Campania municipalities



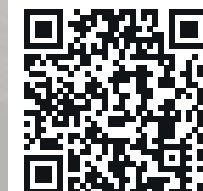
Production area.

province of Avellino, province of Naples, province of Benevento

Alcohol content.

11,5%

100%
MADE IN
ITALY



TD-AMR-1

BIANCO CAMPANIA



Organoleptic characteristics.

Straw yellow color, sparkling with fine bubbles. The olfactory profile of the wine is fruity, floral and on the palate it is slightly sweet and soft.



Gastronomic Pairings.

It goes very well with raw seafood, shellfish such as oysters, scampi, fresh fish carpaccio and seafood in general and small pastries.



Preservation temperature.

5°-8° Degrees

Curiosity.

Obtained from the unification of different types of grapes grown within the Campania municipalities



Production area.

province of Avellino, province of Naples, province of Benevento

Alcohol content.

11,5%

**100%
MADE IN
ITALY**



AMABILE BIANCO CAMPANIA



Organoleptic characteristics.

Straw yellow color, sparkling with fine bubbles. The olfactory profile of the wine is fruity, floral and on the palate it is slightly sweet and soft.



Gastronomic Pairings.

It goes very well with raw seafood, shellfish such as oysters, scampi, fresh fish carpaccio and seafood in general and small pastries.



Preservation temperature.

5°-8° Degrees

Curiosity.

Obtained from the unification of different types of grapes grown within the Campania municipalities



Production area.

province of Avellino, province of Naples, province of Benevento

Alcohol content.

11,5%

**100%
MADE IN
ITALY**



TD-AMB-1

ROSÉ CAMPANIA

PGI PRODUCT - Protected Geographical Indication



Organoleptic characteristics.

Elegant and soft, with notes that recall wild berries and strawberry jam, fresh, flowing but balanced between the softness deriving from careful vinification and the right amount of contact time with the skins.



Gastronomic Pairings.

Fried seafood, pasta with fish roe, fried artichokes, white fish carpaccio, pasta with sea urchins, pork salami, sweet and sour pumpkin.



Preservation temperature.

14°-18° Degrees

Curiosity.

From noble grapes of Piediroso and Aglianico



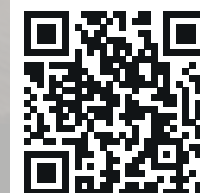
Production area.

Province of Naples, Province of Benevento, Province of Avellino

Alcohol content.

12,5%

100%
MADE IN
ITALY



TD-RSE-1

Cantine Tedesco.

Cantine Tedesco is a marketing company of wines produced in territories guaranteed by the DOC, DOCG and IGP regulations.

We boast an experience handed down from father to son that has over 60 years of experience in the wine sector. Our wines are of very high quality because they must comply with very strict regulations, which protect the origin of cultivation, production and conservation in certified cellars.

Wine is a very delicate product and requires particular attention and experience, which only companies like ours can guarantee.

Cantine Tedesco are a guarantee of quality.

CANTINE TEDESCO



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