

90 Points

Alois Caulino Falaghina
2016, Igp Campania



Subtle, smoky citrus-grapefruit aromatics lead off in a reserved and stony expression. I love the palpably salty palate, the firm acids and the scorching minerality. There appears to be just enough lees contact to give the wine a fleshy, rounded texture, which balances its otherwise tight-stony nature. A wine of fine class and sense of place, highly volcanic indeed, and sharp value. Tasted February 2018.

John Szabo, MS

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Caulino is estate falanghina with less leesy feel than many from Campania though the vintage takes the ripeness factor up a notch from 2015. There is more of a creamy orchard fruit feel in the aromatics and in the mouth, again like kaolin liquified or like liquid porcelin earth. Caulino's low yields bring the structure even in the face of the added '16 baby fat. Massimo Alois will always remind us that If falanghina is misappropriated or misguided it will go microbial (torbido) so this very clean '16 shows what has been done right. Drink 2018-2020. Tasted February 2018.

Michael Godel