

91 Points

Alois Caulino Falaghina
2015, Igp Campania



Caulino is the estate grown falanghina raised of a totally different élevage than the Ponte Pellegrino. It is fermented for more than five to six weeks with regular batonnage and plenty of racking. Massimo Alois is seeking purity and clarity and so the lees are removed, always cleansing the wine. Immediate notice is given by the pure essence of stone edging to citrus, like kaolin liquified (go figure, with poetic namesake extrapolated license) or imagined from hydrous aluminum silica, like clay into china. Caulino comes by way of very low yields (less than 2kg per plant) and so the resulting inward impression is almost impossibly beautiful, so crisp and pure. There are less than 30,000 bottles made and you will note some bonafide structure and a real easy on the palate creaminess. If falanghina like this is approached with ulterior motives and misguided ways it will go dirty (torbido) as it is a grape (not unlike the others) very susceptible to the lees taking on microbes. Drink 2016-2020. Tasted November 2016.

Michael Godel