

TENUTA SAN FRANCESCO COSTA D'AMALFI 'TRAMONTI' BIANCO



Falanghina, Biancolella and Pepella. Bright straw-yellow with subtle greenish-gold glints. Expressive aromas of peach, green apple, pear and melon mixed with citrus zest, jasmine blossoms and wild Mediterranean herbs like sage and thyme. Light to medium-bodied, crisp and wonderfully refreshing. Juicy tree fruits and lemon layers clash with an energetic acidity and a faint creaminess. The finish is clean, persistent and satisfyingly dry, showing off a saline minerality. Pairs effortlessly with raw oysters, grilled fish, light vegetable pastas and fresh cheeses. Practicing Organic.

Tucked into the green Lattari Mountains above the coast, Tramonti is the hidden wine heart of the Amalfi Coast in Campania, Italy. Estate grown grapes, a significant portion of which come from centuries-old, un-grafted vines. The vineyards are perched at high altitudes (between 300 and 600 meters above sea level) on steep, terraced slopes. The soil is a unique mix of volcanic ash, pumice, and lapilli originating from historical eruptions of nearby Mount Vesuvius, layered over a deep limestone base. Grapes are harvested by hand into small crates. After gentle pressing, the juice is fermented using selected yeasts in temperature-controlled stainless-steel tanks. Aged 4-5 months on its fine lees in stainless-steel.

Founded in 2004 by three local families—Gaetano and Generoso Bove, Vincenzo D'Avino, and Luigi Giordano—Tenuta San Francesco is a highly acclaimed estate in Tramonti on Italy's Amalfi Coast dedicated to protecting the region's rare, ancient grape varieties. Operating out of a historic 18th-century *masseria*, the family-run winery manages 14 hectares of steep, high-altitude volcanic terraces, including legendary, un-grafted Tintore vines between 300 and 500 years old. The estate utilizes non-certified organic, manual viticulture to craft award-winning coastal whites from Falanghina, Biancolella, and the hyper-rare Pepella, alongside deeply concentrated, mineral-driven reds that have earned prestigious national accolades like Gambero Rosso's *Tre Bicchieri*.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

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Falanghina, Biancolella & Pepella. Aromas of peach, green apple, pear, melon, citrus zest, jasmine, sage & thyme; light to medium-bodied, crisp & refreshing; juicy tree fruit & lemon with energetic acidity & faint creaminess; clean, persistent & dry finish with saline minerality. Practicing Organic.

Shelf Talker:

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