



CAIAFFA

Puglia, Italy



<http://www.caiaffavini.it/en/>

Caiaffa works to the principle of synergistic agriculture. They believe that nature is man's greatest collaborator, and that nature maintains balance. Certified organic, they do not use insecticides or pesticides in order to encourage a balanced ecosystem and work at one with nature.

They are especially protective of the insects which live on and around their vines; they work in harmony with them and have established a symbiotic relationship in which both parties benefit. For the bugs make it possible for micro-oxygenation and provide the means for nutrients needed to make passage through the soil. This is reflective in their branding and their packaging.

Caiaffa is located Cerignola, a coastal town in the beautiful Tavoliere delle Puglie, northern Puglia. The Tavoliere area was once completely submerged in sea water, which has influenced a very special climate, in abundance of flora and fauna. The soils here are rich in limestone and the vines benefit from the mild Mediterranean weather. Through these wines, you can truly taste the authentic flavour of the land. The grape varieties the estate works with are Primitivo, Negroamaro, Uva di Troia, and Fiano.

Caiaffa's wines are beautiful examples of the benefits to a harmonic relationship with nature and genuine respect and care for the environment.

Code	Label name	Vintage	Alcohol	Closure type	Case size
White Wine					
CF0420	Fiano - Organic	2020	13.0%	Cork	6X0.75lt
Red Wine					
CF0119	Primitivo - Organic	2019	14.0%	Cork	6X0.75lt
CF0220	Negroamaro - Organic	2020	13.0%	Cork	6X0.75lt
CF0319	Nero di Troia - Organic	2019	12.5%	Cork	6X0.75lt