



Wonderful World of Wine

August 2026
The WineSeller Club

2024 Michele Alois Caulino, Falanghina

Growing Region.....	Alta Campania IGP, Italy
Varietal Composition.....	100% Falanghina
Fermentation.....	Stainless Steel Tanks
Alcohol Content.....	13%
Suggested Retail.....	\$25.00
WineSeller Club Price.....	\$20.00

Broad Strokes: 90 Points, The Wine Enthusiast

The **Alois** family has roots in the Italian fine silk business going to the Kingdom of Two Sicily's. Breaking tradition with the family tradition of supplying silks to the crowned heads of Europe as well as the Louvre Museum and the White House, family patriarch Michele decided in the early 1990s to embark on a new adventure, restoring forgotten varieties and making wine from them.

The Falanghina grape was first discovered back in the early 1800s and is exclusively planted in the Campania region of Italy. Its delicate fruit and floral notes are balanced out by an incredibly refreshing natural acidity and minerality, especially when coming from the volcanic soils of the Alois Estate vineyards. 'There is no region in southern Italy that can match Campania's breadth of world-class whites...'

Appearance:

I like the package. The contrast between the smoky-brown glass bottle against the clean white label is sophisticated and striking, speaking clearly as to the product in the bottle. The wine itself has a medium yellow green coloring, very pretty!

Nose:

Excellent aromatics, almost perfume like, which keep evolving as the wine warms and opens up. Lemon custard. Stone fruits of pear and apple, with tangerine, honey, a strong mineral component, white chalk, gravel and hot stones.

Texture:

The wine is medium in body and weight. It has a rich feel in the mouth, even though it opens with some assertive acidity. It is fruity, lush, rich in texture, oily with a nice line of acid to balance the very long, crisp, charming finish.

Flavor:

For me, I cannot get yummy lemon custard out of my tasting brain. Add caramel, Brazil nuts, white peach. Mineral, stone components, white chalk, and eventually, those notes of lemon custard and caramel linger. Beautiful!

Serving Suggestions

This is a wonderfully versatile wine. You can enjoy it as a cocktail/aperitif beverage, or have with composed salads (heirloom tomato), and various preparations of whitefish.

