

ABOUT US

CARMAR SRL is a winery located in Torrecuso, a small southern italian village in the province of Benevento, Campania region. It is managed with passion and enthusiasm by two brothers, Carmine and Marco, who grew up playing, then working, side by side, in the family estate.







The vineyards are located on the lower slopes of Monte Taburno, where the unique microclimate and soil composition allows to produce structured red wines and whites of great freshness and crisp, mineral elegance. All the wines are produced only from autochtonous grapes, in order to offer the opportunity to taste the real soul and identity of the territory.







The VILLA dei PAPI line includes the most significant wines of the area, with appellation Beneventano IGP.

This link with the territory is also underlined by the labels.

The colors evoke one of the most iconic images of the area, tracing the profile of the mountains and the sinuosity of the hills in gold.





BENEVENTANO IGP FALANGHINA







EAN CODE 8055349810027

Variety Falanghina 100%

Yield 90 q/ha

Vine training Guyot

Vines per ha 3500

Vineyards age 10-15 years

Harvest Manual. Middle of September.

Vinification White at controlled temperature

Bottle volume 75 cl

Alcool volume 12,5% vol.

Service temperature 8°-10°C

Pale yellow with light hints of golden. To the nose, it remembers immediately ripen tropical fruit aromas, and pronounced notes of wisteria flowers and Mediterranean scrub.

The flavour is rich and balanced; on the palate releases fresh and savoury sensations.

Palletization specifics

Bottle type Bordeaux

Cork Technical

Capsule pvc

Bottle weight 1.250 kg

Bottles per case 6

Case weight 7,5 kg

Case measures 30 x 31 x 24 cm

Cases per layer 21

Pallet layers 4

Cases per pallet 84

Pallet type Epal 80 x 120 cm

BENEVENTANO IGP AGLIANICO







EAN code 8055349810010

Variety Aglianico 100%

Yield 90 q/ha

Vine training Spurred cordon

Vines per ha 3500

Vineyards age 10-15 years

Harvest Manual. Middle of October

Vinification Red at controlled temperature

Bottle volume 75 cl

Alcool volume 12,5% vol.

Service temperature 10°-12°C

Ruby red in colour with violet highlights. Complex aromas of red and black fruit, violet floreal and a hint spicy note give to this wine a complex flavour.

On the palate, it is pleasant, soft and velvety, with a remarkable finish.

Palletization specifics

Bottle type Bordeaux

Cork Technical

Capsule pvc

Bottle weight 1.250 kg

Bottles per case 6

Case weight 7,5 kg

Case measures 30 x 31 x 24 cm

Cases per layer 21

Pallet layers 4

Cases per pallet 84

Pallet type Epal 80 x 120 cm

BENEVENTANO IGP GRECO







EAN code 8055349810225

Variety Greco 100%

Yield 90 q/ha

Vine training Guyot

Vines per ha 3500

Vineyards age 10-15 years

Harvest Manual. Middle of September.

Vinification White at controlled temperature

Bottle volume 75 cl

Alcool volume 12,5% vol.

Service temperature 8°-10°C

Light straw yellow wine. To the nose, intense and pleasant notes of white flowers, like hawthorn, and white fleshed fruits, peach in particular.

In the mouth is intense, pleasantly mineral and with a good acidity.

Palletization specifics

Bottle type Bordeaux

Cork Technical

Capsule pvc

Bottle weight 1.250 kg

Bottles per case 6

Case weight 7,5 kg

Case measures 30 x 31 x 24 cm

Cases per layer 21

Pallet layers 4

Cases per pallet 84

Pallet type Epal 80 x 120 cm

BENEVENTANO IGP FIANO







EAN code 8055349810218

Variety Fiano 100%

Yield 90 q/ha

Vine training Guyot

Vines per ha 3500

Vineyards age 10-15 years

Harvest Manual. Middle of September.

Vinification White at controlled temperature

Bottle volume 75 cl

Alcool volume 12,5% vol.

Service temperature 8°-10°C

Pale yellow lemon with green highlights. Pronounced notes of ripen green and citrus fruit; floral notes of wild flowers.

Soft taste with medium acidity.

Palletization specifics

Bottle type Bordeaux

Cork Technical

Capsule pvc

Bottle weight 1.250 kg

Bottles per case 6

Case weight 7,5 kg

Case measures 30 x 31 x 24 cm

Cases per layer 21

Pallet layers 4

Cases per pallet 84

Pallet type Epal 80 x 120 cm

BENEVENTANO IGP CODA DI VOLPE







EAN code 8055349810157

Variety Coda di Volpe 100%

Yield 90 q/ha

Vine training Guyot

Vines per ha 3500

Vineyards age 10-15 years

Harvest Manual. Middle of September.

Vinification White at controlled temperature

Bottle volume 75 cl

Alcool volume 12,5% vol.

Service temperature 8°-10°C

Pale yellow colour, bright and slightly golden. Generous and complex to the nose, softened by notes of mixed green and stone fruit.

The first perception in the mouth is a savoury and minerally flavour, lightened by a pleasant

Palletization specifics

Bottle type Bordeaux

Cork Technical

Capsule pvc

Bottle weight 1.250 kg

Bottles per case 6

Case weight 7,5 kg

Case measures 30 x 31 x 24 cm

Cases per layer 21

Pallet layers 4

Cases per pallet 84

Pallet type Epal 80 x 120 cm

OUR LARGE SCALE DISTRIBUTORS PARTNERS

















THANKS

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