



CAMPANIA AGLIANICO IGT

Appellation: Campania Aglianico IGT

Grape variety: Aglianico 100%

Production area: Montemarano (AV) / Mirabella Eclano (AV)

Year of planting: 1989 / 1992

Altitude: 450- 650 m a.s.l.

Soil composition: sandy / clayey

Exposure: North-West

Plant density: 3000 plants for hectare

Training system: espalier with spurred cordon pruning

Average yield: 60 quintals per hectare

Harvest: third decade of October-first decade of November

Vinification: manual harvest of selected bunches in 15 kg baskets, skin maceration, fermentation at around 26°C for 15-20 days, during which pump-over and délestages are executed periodically. Following the first racking, a malolactic fermentation is done, then the wine goes to French oak barriques for 12 months, with a final ageing in bottle for 12 months.

Organoleptic characteristics: brilliant ruby red in the glass, with hints of sour cherries, myrtle, aromatic herbs and violets; well-structured wine, with an intense tannin and a good sapidity.

Recommended pairings: lasagna; legume and cereal soup; mixed boiled meat.

Available formats: 0,75L; 1,5L