



Di Meo®

Isso

CAMPANIA AGLIANICO IGT

Appellation: Campania Aglianico IGT

Grape variety: Aglianico 100%

Production area: Mirabella Eclano (AV)

Year of planting: 1989

Altitude: 450 m a.s.l.

Soil composition: light-sandy

Exposure: North-West

Plant density: 3500 plants for hectare

Training system: espalier with spurred cordon pruning

Average yield: 70 quintals per hectare

Harvest: third decade of October

Vinification: manual harvest of selected bunches in 15 kg baskets, skin maceration, fermentation at around 26°C for 10-15 days, during which pump-overs are executed periodically. Following the first racking, a malolactic fermentation is done, then the wine goes to French oak barriques for 6 months, with a final ageing in bottle for 6 months.

Organoleptic characteristics: brilliant ruby red in the glass, with delicate hints of geranium, dark orange and pomegranate; at the second smell, there are slight notes of cortex, tobacco and potpourri. Smooth tannins, soft and very easy to drink.

Recommended pairings: pasta with beans; steak tartare; cacciucco alla livornese.

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