



Produced with the homonymous, ancient grapevine, it's grown on the Irpinia hills. With 4 to 5 months ageing in wooden barrels, it's marketed the year after the harvest.

Ruby-red colored, it's got an intense bouquet, with an all-around full and firm taste.

Irpinia Aglianico DOC 2009, 2012

GRAPE VARIETIES

Aglianico

WINEMAKING

Destalking and pressing; inoculation of selected yeasts; maceration at a controlled temperature of 25-30 °C; drawing off and soft pressing of the marcs; storage in stainless steel tanks until natural malolactic fermentation is reached.

AGEING

In 25 hl oak barrels for 4-6 months; refining in the bottle for 6-12 months.

ANALYTIC DATA

Alcohol content: 13-14% vol.

ORGANOLEPTIC CHARACTERISTICS

Ruby-red color; characteristic; dry, balanced, slightly tannic.

GASTRONOMY

Grilled and red meats, game and spicy cheeses.

Serving temperature 18-20 °C

AVAILABLE FORMATS

75 cl

