



## Costa Baiano Irpinia Campi Taurasini doc

From a single plot shaped like an amphitheater in the central part of our 9 hectares of vineyard located in the municipality of Castelfranci (province of Avellino) at 500 m asl come the Aglianico grapes used to produce this wine. The grapes, once destemmed, macerate for 10 days in stainless steel tanks and then age in cement tanks and terracotta amphoras.



**Typology** red wine  
**Appellation** Irpinia Campi Taurasini Doc  
**Grape** Aglianico 100%  
**First vintage produced** 2012  
**Vineyard location** Castelfranci (Avellino)  
**Altitude** 550 m asl



**Vine Training/Pruning** guyot  
**Vineyard design** 4500 vines/hectare  
**Grape yield** 70 quintals/hectare  
**Type of soil** calcareous-clay on yellow sandstones with organic elements  
**Harvest time** first 10 days of November



**Wine making** in stainless steel tanks with daily punching down and pumping over and maceration on the skins for 10 days  
**Fermentation** in stainless steel tanks at 26-28°C  
**Maturation/aging** cement and terracotta amphoras



**Bottling time** October of the year following the harvest