



Aglianico Campania igt

Red wine produced with Aglianico grapes only. The bunches are picked by hand and carried to the cellar in small boxes to avoid crushing them. 50% of the wine, after the fermentation, matures in wood barrels for 6 months, 50% in stainless steel tanks.

Typology red wine

Appellation Campania Igt

Grape Aglianico 100%

First vintage produced 2009



Vineyard location Castelfranci, Venticano, Bonito (Avellino)

Altitude 550 meters a.s.l. for the vineyards located in Castelfranci, 300 meters a.s.l. for the vineyards located in Venticano and 400 meters a.s.l. for the vineyards located in Bonito

Vine Training/Pruning guyot and cordon spur, pergola avellinese (typical of Avellino area)



Vineyard design 2.500 vines/hectare

Grape yield 80 quintals/hectare

Type of soil marly-clay, medium clay, silty-clay

Harvest time last week of October

Wine making in stainless steel tanks with daily pumping over and skin contact for about a week



Aging after raking, 50% of the wine matures in French oak barrique of second and third passage for about 6 months, 50% remains in stainless steel tanks on fine lees for the same time period

Fermentation in stainless steel tanks at 25-27°C



Bottling time first week of the month of July following the harvest

