



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 meters a.s.l. 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 meters a.s.l.



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