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Technical Sheet

AGLIANICO CAMPANIA IGT

Red wine produced only with Aglianico grapes. Bunches are harvested manually and transported to the cellar in small boxes to avoid crushing the berries. After fermentation, 50% of the wine is aged in wooden barrels for 6 months and the remaining 50% is aged in steel..

Type: red wine

Appelation: Campania igt

Grape variety: Aglianico 100%

First vintage: 2009

Origin of the grapes: from vineyards located in the territory of municipalities of Castelfranci, Venticano and Bonito, all in the province of Avellino.

Altitude: 550m asl for the vineyards in Castelfranci, 300m asl for the vineyards of Venticano and 400m asl for the vineyards of Bonito.

Training system: guyot, spurred cordon, typical "pergola avellinese".

Planting density: 2500 vines/ha for the "pergola avellinese" and 4500 vines/ha for guyot and spurred cordon.

Grape yield: 80 q/ha

Soil characteristics: marly-clay, clay loam, clay and muddy.

Harvest: last week of October

Vinification: in steel with daily remontage and maceration on the skins for about a week.

Aging: after racking, 50% of the wine passes into second and third passage French oak barrels for about 6 months while the remaining 50% remains in steel in contact with the fine lees for the same period.

Fermentation: in stainless steel tanks at 25-27°C.

Bottling: first week of July of the year following the harvest.

Tasting notes and pairings

Color: ruby red with clear purple highlights.

Nose: explosive aromas of cocoa, tobacco and fresh fruit; mulberry, plums and slightly mentholated balsamic notes on the finish.

Palate: well-ripe tannins without astringency blend with a fresh alcoholic structure and solid sapidity.

Recommended pairings: perfect for barbecues and grilled meat of all kinds.

Dishes to match: pasta with tuna sauce; fresh pasta with mushrooms; cut of meat; grilled fennel sausage; anelletti with meat sauce and fresh ricotta; eggplant rolls.

Weight: 1,3 Kg
Size: 375ml, 750ml, 1,5l