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Technical Sheet

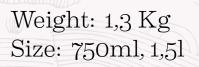


VILLA RAIANO

COSTA BAIANO

IRPINIA CAMPI TAURASIN

SINE



COSTA BAIANO IRPINIA CAMPI TAURASINI DOC

The Aglianico grapes used to produce this wine come from the central part of our 9 hectares of vineyards, a single body in the shape of an amphitheater, located in the municipality of Castelfranci, in the province of Avellino, at 500 meters above sea level. The grapes, once destemmed, macerate for ten days in steel vats and then refine in cement tanks and terracotta amphorae.

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Type: red wine Appellation: Irpinia Campi Taurasini Doc Grape variety: 100% Aglianico First Vintage: 2012 Origin of the grapes: Castelfranci (Avellino) Altitude: 500m slm



Training system: guyot Type of plant: 4500 vines/ha Grape yield: 70 q/ha Soil characteristics: calcareous clay on a yellow marl base with good organic substance Harvest: first week of November

 $V\!inification:$ in steel with punching down and daily remontage; maceration on the skins for 10 days

Aging: 50% in concrete and 50% in terracotta amphorae for at least 12 months Fermentation: in stainless steel tanks at $26-28^{\circ}$ C

Bottling: October of the year following the harvest

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Tasting notes and pairings

Color: brilliant ruby red with violet highlights

Nose: its elegance includes notes of red fruits such as blueberry and currant; liquorice scelts with spicy and peppery balsamic notes

Palate: this wine is characterized by a savory and fresh taste with a very decisive and varietal tannic texture

Recommended pairings: ideal on savory sauces and grilled meats Dishes to match: candele with Neapolitan ragout