

Technical Sheet



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

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.



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



Vinification: 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°C
Bottling: October of the year following the harvest



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