



# Campania Aglianico

Indicazione Geografica Tipica (I.G.T.)

**Grape variety:** Aglianico 100%

**Soil:** Medium-textured, deep and rich in skeleton

**Exposure and altitude:** South-east at 300-350 meters a.s.l.

**Vine age:** 15 yrs. avg.

**Vine training:** Espalier with guyot pruning

**Density:** 2,500 vines per hectare (2.47 acres)

**Area:** 1 hectare = 2.47 acres

**Yield per hectare:** 7 tons

**Harvest:** end of October

**Winemaking:** Grapes rigorously picked by hand, fermentation and maceration with destemmed grapes on skins for about two weeks. Alcoholic fermentation is rapidly followed by malolactic fermentation to allow natural wine deacidification. At the end of fermentation, the wine remains on fine lees for at least 6-8 months to refine its characteristics before being bottled and further 6 months of aging in bottle, before being judged ready for the market.

**Organoleptic properties:** Brilliant wine, ruby red in color. As for the sense of smell, it is an intense and complex wine with typical notes of violet, rose and sweet spices. In the mouth it is soft, fresh and savory, with fine and velvety tannins.

**Pairing:** Excellent as an aperitif, it accompanies roasts, soups, cured meats, blue and semi-aged cheeses; also goes well with meat-based first course dishes.

**Tips:** acquires more elegance if aged for a few years.

**Serving temperature:** 16-18° C

**Alc./vol.:** 13.5%

**Avg. production:** 4,000 btls

**First vintage:** 2003

