

# IRPINIA AGLIANICO

IRPINIA AGLIANICO DOC  
"STEMMA" LINE

- **Denomination:** Irpinia Aglianico DOC
- **Variety:** Aglianico 100%
- **Location of the vineyards:** Tufo frazione Santa Lucia
- **Exposure and altitude:**  
South West / 300m asl
- **Nature of the soil:** Sulfur, clay and limestone
- **Training system:** Spur cordon pruning
- **Density of plantation:** 3.000 vines/Ha
- **Average age of the vines:** 20 to 50 years old
- **Yield per hectare:** 70 Hl/Ha
- **Harvest:** Handpicked at the end of October
- **Average yearly bottle production:**  
10.000 bottles
- **Bottle format:** 0.75 l
- **Alcohol:** Generally 13%
- **Serving temperature:** 16 – 18° C

## Vinification technique:

*Vinification technique: Blend of first run must and lightly pressed must. Alcoholic and malo-lactic fermentations carried out in temperature controlled stainless steel vats.*

## Sensorial description:

Ruby red. To the nose it is fruity and flowery, with notes of berries and rose petals. In the mouth it leaves a spicy sensation with a note of licorice. Its well balanced acidity leaves a sense of freshness and cleanliness. Dry, warm and full-bodied, with fine tannins.

## Food combinations:

Very appropriate with meat and aged cheese. In its region of origin, Irpinia, it is appreciated with various grilled meats and wild mushrooms as well as local cold cuts.

## Awards:

91 punti da James Suckling per l'annata 2017

