

IRPINIA AGLIANICO DOC



Denomination
Irpinia Aglianico DOC

Variety
Aglianico 100%

Location of the vineyards
The vineyards are located in the Tufo area

Exposure and altitude
The lands have generally a south-west exposure and are at an altitude of 300 meters above sea level

Nature of the soil
Clay and limestone

Training system
Spurred cordon

Planting density
3000 vines/Ha

Average age of the vines
20 to 50 years old

Yield per hectare
70 Hl/Ha

Harvest
Handpicked generally in the last ten days of October

Average yearly bottle production
15.000 bottles

Bottle format
750 ml

Alcohol level
Generally 13%

Serving temperature
16-18 °C

VINIFICATION TECHNIQUE

Blend of first run must and lightly pressed must. Alcoholic and malolactic 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 PAIRING

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.