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DI MARZO**  
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## **GAMMA Large Retail Market Ranges**

### **IRPINIA AGLIANICO DOC**



**Denomination:** Irpinia Aglianico DOC

**Variety:** Aglianico 100%

**Location of the vineyards:** The vineyards are located in the Tufo Area, in the area of Santa Lucia.

**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

**Density of planting:** 3.000 vines/Ha

**Average age of the vines:** 20 to 30 years old

**Yield per hectare:** 50 Hl/Ha

**Harvest:** Handpicked generally in the last ten days of October

**Vinification technique:** 100% vino fiore. Blend of first run must and lightly pressed must.

Alcoholic and malo-lactic fermentations carried out in steel vats. Very limited use of oak.

**Average yearly bottle production:** 6.000 bottles

**Bottle format:** 750 ml

**Alcohol level:** Generally 12,5%

#### **Sensorial Description:**

The wine has an intense robe with ruby reflections. To the nose it gives a first impression of black fruits. Its tannins give a full bodied structure. In the mouth a spicy sensation is underlined by a note of licorice. Its well balanced acidity leaves a sense of freshness and cleanliness in the mouth.

#### **Food combinations:**

Very appropriate with game and aged cheese as well as sophisticated dishes in sauce. In its region of origin it is appreciated with various grilled meats and wild mushrooms as well as prosciutto and various local forms of salame.

**Serving temperature:** 16-18 °C