



CONTRADA



CAMPANIA AGLIANICO IGT

Appellation	CAMPANIA AGLIANICO IGT
Grape Variety	Aglianico 100%
Vineyard	Campania
Soil	Chalky Clay
Exposure	South - East
Altitude	500 M A.S.L.
Training System	Shoulder with guyot pruning system
Viner per hectare	3000
Age of vineyard	About ten years
Yield per hectare	About 7000 Kilos
Period of harvest	End of October with manual hervesting
Vinification	Classic red vinification, long maceration with skins at controlled temperature
Refining	From 10 months in barriques of third fourth passage. At least 6 in bottle
Color	Deep ruby red
Bouquet	Full complex and intense, with notes cherry of violet, red berries and balsamic aromas
Palate	Warm enveloping, great structure with aromas of red fruits and a long persistence
Food pairings	Red meat, game and aged cheeses and average
Service Temperature	18-20°C
Alcohol content	12-14%Vol