



SAFINOS

AGLIANICO DEL TABURNO


DESIGNATION OF CONTROLLED AND GUARANTEED ORIGIN - DCGO

ROSSO

Grape variety Aglianico 100%

Origin Sannio - Taburno area

Alcohol 13,5%

Bicchieri consigliati Grand Ballon 

Service Temperature 18°-20° C

Organoleptical features Ruby red in colour, bright and compact. This wine has an uncommon deep style, complex and fine. Intense and elegant to the nose, with aromas of red and black fruit (blueberry, black cherry, currant), which soften the toasty oak aromas. Fresh and generous to the mouth, with velvety and soft tannins. On the palate, it is well-balanced, intense, with a long smooth finish.

Food pairing Perfect combination with con hearty first and second courses. Remarkable combination with grilled red meat.



In vineyard

Yield /ha 70 q/ha

Yield Grape/Wine 60%

Height 300 - 400 metres asl

Plant Density 3000 plants/ha

Harvest Period last decade of October



In the winery

Ageing in wooden barrel and French barriques for 24 months, with frequently tasting to evaluate the perfect time to ageing and bottling

Bottling 3 years after the harvest period

Bottle Burgundy 750 ml