

AGLIANICO SANNIO

DENOMINAZIONE DI ORIGINE PROTETTA

Grape variety Aglianico 100%

Origin Sannio area

Alcohol 13,5%

Bicchiere consigliato Ballon

Service Temperature 16°-18° C

Organoleptical feautures This wine has a purple colour with ruby red highlights,

bright and brilliant. To the nose, pronounced and intense aromas of ripen red fruits melt with vanilla and light smoke notes given by ageing in the wood. Softly and velvety tannins gives to it an elegant medium body. The

finish is long, vibrant and balanced.

Food pairing Paired with first courses, like pasta, but also white meat

dishes, like chicken



In vineyard

Yeald /ha 80 q/ha Yeald Grape/Wine 60%

Height 300 - 400 metres asl

Plant Density 2500 plants/ha

Harvest Period last decade of October



In the vinery

Ageing in Oak and small French oak

for 10-12 months

Bottling 2 years after the harvest period

Bottle Burgundy 750 ml