

## MIRABILIS AGLIANICO BENEVENTANO

## PROTECTED GEOGRAPHICAL INDICATION

Grape variety Aglianico 100%

Origin Sannio - Taburno area.

Grapes for this wine are harvested in a unique vineyard

of Fusco's family, close to the winery.

Alcohol 13,5%

Bicchiere consigliato Grand ballon 🕴 🍸 🍸 🍸

Service Temperature 16°-20° C

It is recommended to open the bottle at least one hour

before to serve it.

Organoleptical feautures Deep ruby red with violet hints, intense, complex and

elegant. To the nose, a pronounced aroma of fried fruit, prune, wild figs; Notes of vanilla and toast given by the maturation in French barrel. Full body wine, rich,

enchanting, with remarkable velvety tannins.

Food pairing Perfect pairing with roasted game and hearty second

courses. Excellent with strong cheese and cured meat.



## In vineyard

Yeald /ha 70 q/ha Yeald Grape/Wine 60%

Height 300 - 400 metres asl

Plant Density 3000 plants/ha

Harvest Period last decade of October



## In the vinery

Ageing 12 months in new French and

American wooden barrels

Bottling 6 months before to be sold.

It is sold 4 years after the harvest

Bottle Burgundy 750 ml