



# AGLIANICO DEL TABURNO

DESIGNATION OF CONTROLLED AND GUARANTEED ORIGIN - DCGO


## RISERVA

*Only produced in special and rich vintages*

*Grape variety* Aglianico 100%

*Origin* Sannio - Taburno area

*Alcohol* 14 %

*Bicchieri consigliati* Grand ballon 

*Service Temperature* 18°-20° C

It is recommended to open the bottle at least one hour before to serve it.

*Organoleptical features* Its colour is deep and finely uncommon. Aromas and tastes are wonderfully elegant and strong at the same time, with notes of red fruit, cherry, black cherry, currant and raspberry. Ageing process in oak doesn't cover up fruity aroma, rather it enhances it. On the palate, it is full, rich and generous, with excellent tannins

*Food pairing* Sipping wine, particularly appropriate to ageing for 15/20 years, well kept in fresh store and away from strong light.



### In vineyard

*Yield /ha* 60 q/ha

*Yield Grape/Wine* 60%

*Height* 300 - 400 metres asl

*Plant Density* 2500 plants/ha

*Harvest Period* first decade of November



### In the winery

*Ageing* in wooden barrels and French barriques for 24 months.

*Bottling* 3 years after the harvest period with additional 2 years in bottle before to be sold

*Bottle* Burgundy 750 ml