




AGLIANICO DEL TABURNO ROSÉ

DESIGNATION OF CONTROLLED AND GUARANTEED ORIGIN

<i>Grape variety</i>	Aglianico 100%
<i>Origin</i>	Sannio - Taburno area
<i>Alcohol</i>	13,5%
<i>Bicchieri consigliato</i>	Renano 
<i>Service Temperature</i>	18°-20° C

Organoleptical features Wine with a pale pink colour, clearly bright. The first sniff reminds to a squirt of icing sugar, leaving slowly to fragrances of delicate jelly pink grapefruit, ripen pomegranate and to a very mineral aroma. Delightfully fresh in the mouth, with a pleasant and long finish and hints of savoury notes.

Food pairing Perfect as appetizer, but good combination with any kind of dish.



In vineyard

<i>Yield /ha</i>	70 q/ha
<i>Yield Grape/Wine</i>	60%
<i>Height</i>	300 - 400 metres asl
<i>Plant Density</i>	2500 plants/ha
<i>Harvest Period</i>	second decade of October



In the winery

<i>Ageing</i>	in steel
<i>Bottling</i>	6 months after the harvest period
<i>Bottle</i>	Burgundy 750 ml