

MASTRO

ROSSO CAMPANIA IGT

Campania region territory is particularly well-suited to viticulture thanks to its pedoclimatic characteristics and soils rich in volcanic minerals, attributed to the influence of Mount Vesuvius. It is a land of native viticulture, where the Aglianico grape is widely cultivated and renowned for its outstanding quality.



WINE PROFILE

DENOMINATION

Rosso Campania IGT

VARIETY

Aglianico and Piediroso cultivated in different areas of Irpinia and Sannio.

VINEYARD AND SOIL

The estates of origin for the production of Mastro Rosso are located mainly on chalky-clay soils with a South-East exposure on average altitudes of 350 masl. The training system is the espalier with guyot pruning system, the density of plantation of 3.000 vines/ha on average and the yield is of about 80 q/ha and 2,6 kg/vine.

HARVEST PERIOD

Half October. Manual harvest.

VINIFICATION AND REFINING

Classic red vinification in stainless steel tanks (about 10 days) at controlled temperature (21°C-23°C). Refines at least 1 month in bottle before release.

SENSORY PROFILE



COLOUR

Ruby red



BOUQUET

Flavors of ripe plum, strawberry and cherry, followed by aromas of spicy pepper and cinnamon.



TASTE

Medium-bodied, balanced, with a pleasant hints of red fruits.



PAIRINGS

Starter

- Soups, cold meats, fresh and aged cheeses

Main course

- Pizza, tomato sauce pasta, salads with pasta or rice
- White meats, grilled vegetables



SERVING TEMPERATURE

18 °C