

# 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 Piedirosso 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