

# REDIMORE

## IRPINIA AGLIANICO DOC

In the Mirabella Eclano estate, a meticulous effort to recover and select ancient clones of Aglianico from a century-old ungrafted vineyard has led to the propagation of two biotypes. One of them, identified with the name **VCR 421 Antonio Mastroberardino**, has been registered as a family clone in the National Register of Vine Varieties with publication in the Official Gazette No. 43 of February 20th, 2021. It exhibits distinctive characteristics of low productivity, loose clusters with medium-sized berries, thick skins, and a soft and enveloping profile beyond the current standards of the Aglianico grape.



### WINE PROFILE

#### DENOMINATION

Irpinia Aglianico DOC

#### VARIETY

Aglianico 100%

#### VINEYARD AND SOIL

Mirabella Eclano, with a South-West exposure, deep and sandy, with traces of limestone and clay layers along the profile, well-drained soil. The average altitude is 400 masl. The training system is the espalier with cordon spur pruning system and the density of plantation is of about 5.000 vines/ha with a yield of about 50 q/ha and 1 kg/vine.

#### AGE OF VINEYARD

20 years

#### HARVEST PERIOD

End of October, manual harvest.

#### VINIFICATION AND REFINING

Classic red vinification with maceration on the skins (about 15 days) at controlled temperature (22°C-24°C). Refines for 12 months in French oak barriques, and approximately 6 months in the bottle before release.

#### SPECIAL SIZE

1,500 lt

Ministero delle Politiche Agricole,  
Alimentari e Forestali

CRA  
Consiglio per la Ricerca e la  
Sperimentazione in Agricoltura

[catalogoviti.politicheagricole.it](http://catalogoviti.politicheagricole.it)

### SENSORY PROFILE



#### COLOUR

Deep ruby red



#### BOUQUET

Complex and intense, with hints of red fruits, especially strawberries and raspberries, and spices such as vanilla, tobacco, cocoa and coffee.



#### TASTE

Warm, enveloping, well-structured, with a long persistence and a remarkable softness.



#### PAIRINGS

Starter

- Cold meats and aged cheeses

Main course

- Pasta with meat sauces, mushrooms and truffles
- Red meats and grilled game, long cooked meats



#### AGING POTENTIAL

30 years +



#### SERVING TEMPERATURE

18 °C

Narrated by Piero  
Mastroberardino

