

ANTHERES

IRPINIA AGLIANICO DOC PASSITO

A truly unique wine, with a remarkably distinctive sensory profile, it's a rare example of withering with the development of noble rot on red grape berries. Ruby red in color with intense garnet reflections. The aroma is exceptionally pleasing, with hints of medlar, loquats, arbutus, dried plums, tobacco, and red fruits preserved in spirits. Delicate sweetness on the palate, with incredible depth and a long-lasting finish.



WINE PROFILE

DENOMINATION

Irpinia Aglianico DOC Passito

VARIETY

Aglianico 100%

VINEYARD AND SOIL

The highest part of the Montemarano estate, with a South-East exposure and a chalky-clay with a strong presence of stones soil profile. The altitude is 600 masl, the training system is the espalier with cordon pruning system, the density of plantation is 4,000 vines/ha and the yield is about 50 q/ha of fresh grapes and 10 q/ha of withered grapes.

AGE OF VINEYARD

25 years

HARVEST PERIOD

Between December and January, manual harvest.

VINIFICATION AND REFINING

Red vinification in stainless steel tanks (about 25 days) at controlled temperature (24°C-25°C). Refines about 9 months in barriques and approximately 48 months in bottle.

SENSORY PROFILE



COLOUR

Ruby red with orange reflections



BOUQUET

Intense and unique profile, with notes of sorb, medlar, strawberry tree, dried figs, dates and red fruit in alcohol.



TASTE

It is enveloping, elegant and persistent with distinct notes of plum, bitter cherry and spices.



PAIRINGS

Main course

- Delicate sauces based on cheeses like mascarpone and walnuts
- Soft cheeses like Crescenza and Stracchino, or mature and blue like Gorgonzola

It is ideal with chocolate based dessert



AGING POTENTIAL

25 years +



SERVING TEMPERATURE

18 °C