

IRPINIA AGLIANICO

DOC

The Irpinian territory owes its characteristics to the unique pedoclimatic conditions influenced by the volcanic impact of Mount Vesuvius, well-suited for cultivating native grape varieties, prominently the Aglianico. This grape is regarded as the monarch of the region's viticulture, capable to produce wines with great personality and exceptional aging potential. However, its versatility allows to experiment lighter winemaking techniques, such as shorter maceration and less aging, resulting in elegant and refined wines, as exemplified by this Irpinia Aglianico DOC.



WINE PROFILE

DENOMINATION

Irpinia Aglianico DOC

VARIETY

Aglianico 100%

VINEYARD AND SOIL

The estates of origin for the production of Irpinia Aglianico are located mainly on clay soils with a South-East exposure at 400 masl on average. The training system is the espalier with guyot or cordon spur pruning system and the density of plantation of 4.000 vines/ha on average and the yield is of about 80 q/ha and 2 kg/vine.

HARVEST PERIOD

Between the end of October and the beginning of November. Manual harvest.

VINIFICATION AND REFINING

Classic red vinification in stainless steel tanks with maceration on the skins (about 10 days) at controlled temperature (22°C-24°C). Refines for 10 months in wood, and about 6 months in the bottle before release.

SPECIAL SIZE

1,500 lt, 0,375 lt

SENSORY PROFILE



COLOUR

Deep ruby red



BOUQUET

Intense aromas of black cherry, blackberry, violet and spices.



TASTE

Elegant and smooth, with notes of berries and strawberry jam.



PAIRINGS

Starter

- Soups, cold meats, fresh and aged cheeses

Main course

- Courses with meat sauces, mushrooms and truffles
- White and red meats



AGING POTENTIAL

25 years +



SERVING TEMPERATURE

18 °C

Narrated by Piero
Mastroberardino

