

NEROAMETÀ

BIANCO CAMPANIA IGT

Neroametà is the result of the white vinification of Aglianico. It brings to light an ancient family project that emphasizes the great versatility of this noble and ancient grape variety. Neroametà pays homage to the varietal origin of the red Aglianico grape, which expresses itself with seductive elegance when vinified in white. It is also a tribute to our territorial and cultural origins, to the harmonies and contrasts of our land.



WINE PROFILE

DENOMINATION

Bianco Campania IGT

VARIETY

Aglianico 100%

VINEYARD AND SOIL

Mirabella Eclano, the exposure is South-South/East and the soil is deep and of volcanic origin, with layers of clay and traces of limestone along the profile. The altitude is 400 m a.s.l, the training system is the espalier with cordon spur pruning, the density of plantation is 4.000 vines/ha and the yield about 70 q/ha and about 1,2 kg/vine.

AGE OF VINEYARD

20 years

HARVEST PERIOD

Half October, manual harvest.

VINIFICATION AND REFINING

White vinification of the whole grapes, without skin contact, in stainless steel tanks (about 20 days) at controlled temperature (16°C-18°C). Refines for about 12 months sur lies and at least 36 months in the bottle. A small portion is fermented and aged for 12 months in 500-liter Tonneau barrels.

SPECIAL SIZE

1,500 lt

SENSORY PROFILE



COLOUR

Pale straw with gray reflections



BOUQUET

Elegant, characterized by wide and complex floral notes of lily, well blended with delicate fruity notes of citrus and mineral nuances.



TASTE

Fresh, savory and strong, with an intense mineral aftertaste.



PAIRINGS

Starter

- Soups with fish or vegetables

Main course

- Risottos, soups and pasta with fish or vegetables
- Cold cuts and cheeses typical of Irpinia



AGING POTENTIAL

20 years



SERVING TEMPERATURE

12-14 °C

Narrated by Piero
Mastroberardino

