

SERRA DI MOLINO A VENTO

PAESTUM IGT

Serra di Molino a Vento is the result of experimental high-altitude viticulture in Cilento, designed to allow Aglianico to express itself fully in an environment that enhances its freshness and elegance. At over 500 meters above sea level, a vineyard dedicated to this noble grape variety was planted, yielding its first fruits in 2021. Through an agreement with the Municipality of Pollica, the Mastroberardino family reinforces its commitment to promoting the Campania region through wine, contributing to the enhancement of the Mediterranean diet, recognized as an Intangible Cultural Heritage by UNESCO in 2010.



WINE PROFILE

DENOMINATION

Paestum IGT

VARIETY

Aglianico 100%

VINEYARD AND SOIL

The vineyard that gives life to Serra di Molino a Vento is cultivated on the slopes of Monte Stella, in the Cilento hinterland, at an altitude ranging between 508 and 556 meters. It overlooks the renowned beaches of Acciaroli, benefiting from a predominantly western exposure. The vineyard, planted in 2018, is located within the production area of IGT Paestum, in the territory of the Municipality of Pollica, at the heart of the Cilento, Vallo di Diano, and Alburni National Park, the epicenter of studies on the Mediterranean diet.

AGE OF VINEYARD

Less than 10 years

HARVEST PERIOD

End of September. Manual harvest.

VINIFICATION AND REFINING

The winemaking process involves maceration on the skins at a controlled temperature of approximately 20-22°C for 12 days. After racking, the wine undergoes malolactic fermentation, followed by aging in oak barriques for at least 24 months. The process concludes with an additional six months of bottle aging.

SPECIAL SIZE

1,500 lt

SENSORY PROFILE



COLOUR

Ruby-red color with notable transparency and bright reflections.



BOUQUET

On the nose, it reveals intense notes of red fruits, particularly cherry, blackberry, sorb apple, red currant, and small berry preserves, enriched by subtle hints of caramel and complex spicy nuances, creating a deep and layered aromatic profile.



TASTE

On the palate, it is energetic and well-structured, with highly refined tannins and remarkable drinkability. The well-balanced acidity contributes to a persistent freshness, enticing the drinker for the next sip. The long finish leaves an impression of great harmony.



PAIRINGS

Starter

- Savory broths, roasted white meats, cold meats, vegetable soups, aged cheeses

Main course

- Pasta with meat sauces, rich and structured dishes, such as roast meats, game-based preparations
- Dishes featuring hearty mushroom sauces



AGING POTENTIAL

30 years +



SERVING TEMPERATURE

18 °C

Narrated by Piero
Mastroberardino

