

VIBRA

IRPINIA ROSSO DOC

VIBRA is the freedom to choose a red wine whenever you want, however you want. Agile, contemporary, with a fresh and immediate personality, it is made for those who experience wine with freedom and without rules. Perfect for unconventional aperitifs, evenings with friends and moments of pure conviviality. Smooth, flowing and dynamic, with its 11% alcohol it proves that a red wine can be naturally light, without giving up territorial identity and character.

PROFILO DEL VINO

DENOMINATION

Irpinia Rosso DOC

VARIETY

Aglianico and Merlot.

VINEYARD AND SOIL

The vineyards were selected with particular care: average altitude of about 500 meters above sea level; soils rich in nitrogen and organic matter; predominantly south-facing exposures; and a planting density of approximately 4,400 vines per hectare. The vines are trained on a vertical trellis system with spur-pruned cordon, an agronomic choice that allows optimal management of the plant's vegetative-productive balance and helps limit sugar accumulation. Yields average around 8 tons per hectare, equivalent to approximately 1.8 kg per vine. These are ideal conditions for balanced grape ripening, avoiding excessive concentration while enhancing freshness and drinkability.

AGE OF VINEYARD

Twenty years on average

HARVEST PERIOD

The grapes are harvested by hand in the second half of September, with the aim of producing a wine that is "naturally low in alcohol" (11%), appreciated for its freshness and lightness.

VINIFICATION AND REFINING

Red vinification in stainless steel tanks with a short skin maceration (3–4 days) at controlled temperature (16–18°C). Bottle aging for 1–2 months.

SENSORY PROFILE



COLOUR

Medium-intensity ruby red with bright reflections



BOUQUET

Broad bouquet with notes of small red berries, citrus and caramel.



TASTE

Soft, fresh and light, with excellent drinkability.



PAIRINGS

Starter

- Tuna or salmon tartare with citrus and pink pepper; beef carpaccio with arugula and light shavings of aged cheese; vegetarian lentil meatballs with spiced yogurt; boards with mild cured meats, fresh cheeses and delicate mustards; eggplant parmigiana.

First course

- Risotto with seared tuna, avocado and sesame seeds; stir-fried noodles with crunchy vegetables and light soy sauce; pasta with fresh tomato, basil and lemon zest; ricotta and herb ravioli with a light tomato sauce.

Main course

- Margherita pizza; fish tacos with red cabbage, lime and coriander; baked sea bream or sea bass fillet with citrus and wild fennel; grilled chicken salad with avocado and yogurt dressing; grilled vegetables.



SERVING TEMPERATURE

15–16°C.

