

AGLIANICO DEL BENEVENTANO

Indicazione Geografica Tipica

RED WINE

PRODUCT OF ITALY

Net. Cont. 750 ml



Grape variety: 100% Aglianico

Origin: Vineyards in the Benevento province

Winemaking: The winemaking of the Aglianico is made in a traditional manner through daily pumping over for the first 3-4 days after the harvest. After this initial phase then follows a lengthy daily pumping until the alcoholic fermentation is accomplished. The fermentation temperature is 25°C. When the alcoholic fermentation is over, the *décuvage* follows and the skins are softly pressed, in order to obtain the best conditions for the start of the malolactic fermentation. After the malolactic fermentation, the wine is racked 2 or 3 times before being transferred partly into steelvats and partly into 500 liters tonneaus for the ageing process. After this, our enologist prepares the *cuvée* for the bottling of Aglianico I.G.T. Beneventano.

Storage and ageing: Storage in a cool dry place is recommended, as the aging process for this important wine can last more than 6 years.

Colour: Dark, deep, rub red, with clear purplish tones.

Bouquet: This wine is clear and complex, with enjoyable hints of cherry and red berries fragrance, followed by a marked vanilla and spicy note.

Flavour: Excellent mouth entry, elegant and warm, sapid and fullbodied. Good length and persistence that leaves an enjoyable soft sensation and a pleasant mouth which asks for another sip. With nuances of cherry, plum and spice.

Alcohol content: 14% vol.

Optimal serving temperature: 18/20° C

Pairing: Aglianico combines very well with all roasted red meats and aged cheeses.