

Appellation

Irpinia Aglianico I.G.T.

Wine Type

Red

Vintage

2007

Grape Variety

100% Aglianico

Sensory Characteristics

This is Aglianico at its absolute best in terms of expression: top-notch concentration combined with enveloping suaviseness on the palate. Blackberry integrity and spicy sweetness from crystal-clear oenology. The best fruit developed in our best wood. One of the richest red wines in Italy, yet with a fabulously enveloping gustative souplesse.

Harvest

November, grapes are selected in the vineyard and hand picked.

Vinification Process

Maceration for about 15 days, fermentation partially with autochthonous yeast starter, and then fermented completed. Maturation in new oak barrels for 18 months. The wine aging in bottle for another three months before release.

Alcohol Content

14%

Soil Type

Shallow hilly soils of mainly volcanic origin, the best results are obtained from clean and sunny soils.

Vine Cultivation System

Spurred Cordon

Grape Yield

50 quintals per hectare

PRODUCTION ZONE

Country: Italy

Region: Campania

Area: Luogosano - Avellino

