

CORE ROSSO AGLIANICO

CAMPANIA IGT



VINEYARD & PRODUCTION INFO

Soil composition: clay-limestone
Training method: double Guyot
Elevation: 1,320 ft a.s.l.
Exposure: South-East
Vines age: 24 years
Harvest time: September-October
First vintage: 2011



WINEMAKING & AGING

Varietal composition: 100% Aglianico
Fermentation
Container: stainless steel tanks
Maceration
Technique: long maceration of the skins
Aging
Container: new barriques
Wood: French oak
Length: 10 months
In bottle: 4 months



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 2.1 g/l
Acidity: 5.84 g/l



FOOD PAIRINGS

This wine pairs well with salami, sausages with broccoli, lamb, grilled tenderloin, and pasta with beans.



TASTING NOTE

A fresh and dynamic wine.
Rich, spicy, fruity, and elegant.
Black cherry and licorice aromas, well-balanced acidity, subtle accents of dried herbs and blackberries.

PRODUCER PROFILE

Estate owned by: Silvia
Imparato
Winemaker: Riccardo Cotarella
Total land under vine: 12 ha
Region: Campania (Italy)

