

AGLIANICO

CAMPANIA IGT



VINEYARD & PRODUCTION INFO

Soil composition: calcareous clay

Training method: Guyot

Elevation: 1,350 ft a.s.l.

Vines/ha: 3,000/ha

Exposure: South/South-East

Vines age: 10 years

Harvest time: end of October

Production: 220,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Aglianico

Fermentation

Container: stainless steel tanks

Temperature: 68°F

Maceration

Technique: on the skins

Length: 7 days

Aging

Container: 50% stainless steel tanks, 50% barriques

Wood: French oak

Length: 6 months

In bottle: 2 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: 2.5 g/l

Acidity: 5.2 g/l

Dry extract: 32.2 g/l



FOOD PAIRINGS

Ideal with soups, charcuterie, white and red meats, roasted meats, and mature cheeses.



TASTING NOTE

Ruby red with violet reflections.

Black cherry, wild blackberry, and plum fruit with a spicy, toasted overtone.

Soft and elegant, long in the mouth with notes of mature red fruit. Suitable for long aging.

PRODUCER PROFILE

Estate owned by: Paolo & Daniela Mastroberardino

Winemaker: Paolo Mastroberardino

Total land under vine: 200 ha

Winery production: 1,200,000 bottles

Region: Campania (Italy)

