

AGLIANICO

CAMPANIA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 8 ha

Soil composition: clayey marl, clayey loam, clayey silt

Training method: Guyot, spurred cordon, avellinese pergola

Elevation: 1,148-1,640 ft a.s.l.

Vines/ha: 2,500-4,500 vines/ha

Exposure: South/South-West

Vines age: 15 years

Harvest time: end of October

First vintage: 2009



WINEMAKING & AGING

Varietal composition: 100% Aglianico

Fermentation

Container: stainless steel tanks

Length: 10/15 days

Temperature: 77-81 °F

Maceration

Technique: frequent delestages

Length: 10 days

Malolactic fermentation: yes

Aging

Container: 50% stainless steel vats, 50% barriques

Wood: French oak

Length: 6 months

In bottle: 3 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: < 2 g/l

Acidity: 5.2 g/l

Dry extract: 26.9 g/l



FOOD PAIRINGS

Pasta served with slow-cooked sauces and a variety of grilled meats.



TASTING NOTE

Ruby red with clear purple reflections.

Explosive aromas of cocoa, tobacco, and fresh fruit. Mulberry, plum, and slightly minty balsamic notes emerge.

Well-ripened tannins blend with a fresh alcoholic structure and solid sapidity.

PRODUCER PROFILE

Estate owned by: Basso family

Winemaker: Fortunato

Sebastiano

Total land under vine: 30 ha

Winery production: 350,000 bottles

Region: Campania (Italy)

