

IRPINIA AGLIANICO D.O.C.

Brilliant ruby red color, with purple shade on the sides. On the nose, a large and complex bouquet, with hints of black cherry, plum, currant, blueberries, blackberries and violets. Refined spicing. Wide mouth, an elegant sip more than powerful, soft, the result of a well-woven tannic texture. Perception in the mouth in perfect harmony and balance.

- Region: Campania, Italy
- Appellation: Irpinia DOC
- Grapes: 100% Aglianico
- Farming: Sustainable
- Age of vines: 25 years
- Altitude & Soil Type: 600 m, volcanic deposits, calcareous-clay
- Harvest Time: End October
- Maceration & Fermentation: controlled low temperature fermentation in stainless steel (or wood)
- Aging: French oak for 8-10 months, stainless steel for 28 months, one year in bottle

