

IRPINIA DOC AGLIANICO 4 CONTRADE



GRAPES: Aglianico Irpinia

VINE AGE:

ALTITUDE: 1650 f.a.s.l.

EXPOSURE: South

SOIL: Compact calcareous clayey soil mixed with volcanic materials.



WINEMAKING

Selection of grapes in the vineyards and in the winery. Maceration and fermentation of the must at checked temperature.



REFINEMENT

Aging with a process of micro-oxygenation; then next step in bottle for at least 2 months.



TASTING NOTES

Deeply garnet-red colored, this wine has complex aromas of red fruits (cherries and plums) and of spices. On the palate, its taste results to be complete and intense. The delicate tannins complete this full-bodied wine.