

## ARBOSTO ROSSO CAMPANIA IGT

**Name:** Campania IGT

**Blend:** Montepulciano 70% and Aglianico 30%

**Ground:** mainly mid-mixture

**Planting density:** about 4000 stumps per hectare

**Exposure:** South-East

**Altitude:** about 450 metres above sea level

**Farming system:** shoulder with guyot pruning system

**Vineyard age:** about 15 years

**Yield per hectare:** about 80 quintals

**Harvest time:** end of October

**Vinification:** classic red vinification in stainless steel tanks at controlled temperatures

**Aging:** 1 month in bottle

**Colour:** ruby red

**Smell:** fruity notes of strawberry and cherry

**Taste:** smooth red wine with a light taste of black cherry

**Suggested pairings:** it is a very adaptable wine and pairs well with game and roast meat .