



IRPINIA AGLIANICO DOC

Historical notes: this vine has Hellenic origins. The Greeks introduced it in Campania when founded their colonies along Thyrrhenian coast.

Name: IRPINIA AGLIANICO DOC

Blend: Aglianico 100%

Ground: mainly clay

Planting density: on average 4000 stumps per hectare

Production area: Irpinia's hills of Mirabella (ha 3/in fee), Castelfranci (ha 4/in conduction) and Montemarano (ha 2/in conduction)

Exposure: South - East

Altitude: 400/550 metres above sea level

Farming system: espalier with guyot pruning or spurred cordon

Vineyard age: on average 15 years

Yield per hectare: around 70/75 quintals

Harvest time: from the end of october until beginning of november

Aging: ten months in barriques, six months in bottle

Colour: intense red ruby

Smell: delicate and remember red fruits such as blackberry, black cherry, mature prune and liquorice.

Taste: dense and smooth with soft fruits flavour

Suggested pairings: to be served with soups, meat dishes, white and red meat, cream and ripe cheese.

