

MASTIO  
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.