

Sannio DOC Aglianico

type of grapes

aglianico from organic farming,
controlled by "soil and health"
agency/institute

wine making

red wine making with soaking
of about 18/20 days at a controlled
temperature. 20% of wine is refined
in french oak tonneau of second
passage; the rest of wine in steel.
Subsequent refinement in glass.

production area

soils located in the production
area of Sannio D.O.C. (controlled
denomination of origin)

soil typology

clayey-sandy

production system

guyot; 2500 vines/hectare
with the following yield: 80 ql/ha.
The vineyards are located
at an altitude of 330 meters

organoleptic description

ruby red colour with violet tints.
Its bouquet is intense and you can feel
the hint of red berry fruits, as well as
cherry and spices. This wine
is well structured and balanced
with a very good fruity aftertaste.

food pairings

mature cheeses, grilled lamb, game

alcohol content

13% vol.

serving temperature

16-18° C

