

*Supple yet intense, earthy, smoky, plummy*

## **AGLIANICO** **CAMPANIA – I.G.T.**

**Grape Variety:**  
100% Aglianico.

**Production Area:**  
our own vineyards at Pietradefusi, Venticano,  
Gesualdo and other selected vineyards.

**Winemaking:**  
carefully selected grapes, maceration on the skins  
for around a week, fermentation a 20-25°C. Kept in  
stainless steel tanks and part in French oak barrels  
for a few months, to maintain its good aromatic  
freshness it is bottled young.

**Tasting Notes:**  
ruby purple red wine. Very explosive fruit nose,  
displaying an intensity of dark cherry, aromas of ripe  
red berries, spicy pepper, violet and prune, blended  
with cacao and toasted notes. Soft and round on  
the palate with attractive notes of red fruit and  
soft oak tannins, leading to a lingering harmonious  
finish.

**Food Pairings:**  
try with Mediterranean dishes: beans soups,  
lasagna, eggplants parmigiana, barbecued sausage,  
BBQ, sliced beef grilled tagliata, grilled lamb.

*Serve at 16° - 20° C.*

