

CAMPANIA AGLIANICO  
I.G.T.



*Grape Variety:* 100% Aglianico.

*Production Area:* from selected vineyards in areas of Campania.

*Winemaking:* the carefully selected grapes undergo maceration at controlled temperature (24-25 °C) for no more than 5-7 days, performing reassembly several times. After alcoholic and malolactic fermentation, the wine evolves in steel tanks for 5-12 months and is then refined in bottle for at least 4-6 months.

*Tasting Notes:* ruby red color with fruity scents, hints of cherry, sour cherry and spice. Medium structure on the palate. It is a young, full-bodied wine with soft tannins and a well-balanced aftertaste.

*Food Pairings:* a very food-friendly wine, suitable for cold cuts, Mediterranean dishes and white meats. Ideal with pizza and as an aperitif.

*Best served at 16 °C.*