



CAMPANIA AGLIANICO I.G.T.



Grape Variety: 100% Aglianico.

Production Area: selected vineyards in areas of Campania.

Winemaking: the grapes are macerated at 24-25 °C for no more than 5-7 days to obtain good color extraction to avoid excessive tannic structure and maintain good aromatic freshness. Fermentation in stainless steel tanks at controlled temperature, followed by a period of refinement in stainless steel tanks.

Tasting Notes: ruby red color, with aromas of cherry, black cherry, artemisia, thyme. A wine of medium structure, fresh and soft, with a pleasant aftertaste of black cherry.

Food Pairings: a very food-friendly wine, ideal with cold cuts, Mediterranean cuisine, such as soups and pasta dishes, white meat and light main courses. Perfect as an aperitif.

Serve at 16 °C.