



## IRPINIA AGLIANICO

D.O.C.

IL PRINCIPIO



*Grape Variety:* 100% Aglianico.

*Production Area:* family-owned vineyards in Montemiletto.

*Winemaking:* carefully selected grapes are vinified with an average period of maceration on the skins of 8-10 days. After alcoholic and malolactic fermentation, the wine ages in small oak barrels for 12-18 months, and then for at least 24-30 months in the bottle.

*Tasting Notes:* deep ruby red color with typical aromas of black cherry, wild blackberry and plum, which evolve into spicy and toasted hints. The wine is elegant and soft, with long persistence and agreeable flavors of red fruit, plum jam, cloves and black pepper. A harmonious, rounded wine, with a remarkable structure and long aging potential.

*Food Pairings:* ideal with soups, white and red meat, roast, stewed and cured meat, game. Perfect with woodcock with truffles and hare, as well as medium-mature cheese such as Caciocavallo.

*Best served at 18-20 °C.*