

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

**Grape Variety:**  
100% Aglianico.

**Production Area:**  
selected vineyards in Campania.

**Winemaking:**  
the maceration of the grapes is performed at 24°-25°C and lasts no longer than 5-7 days to obtain a good color extraction, without weighing down the tannic structure and maintaining a 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 aperitif.

*Serve at 16°C.*

