

AGLIANICO

Organic wine

Vine: Aglianico 100 %

Type of training: guyot

Density: 3000/3500 vines per hectare

Area of production: Comune di Benevento

Altimetry and exposure: 400 mt. a.s.l., with West/South-West exposure

Soil characteristics: Clayey-calcareous marls and sandstones

Grape Yield: 80 qL/Ha

Time of harvest: second half of October

Vinification: in red, at a controlled temperature (24-25 C°) for about 10/12 days

Refinement: 6/12 months in oak barrels and stainless steel

Alcohol: 14.5 % vol.

Color: Ruby with violet reflection

Bouquet: Intense with notes of cherry, marasca cherry, violet and red fruits.

Palate: fresh balanced structured with nice tannin and a long final fruitiness

Food pairings: Pasta, Ragù, Red Meats, Game, matured cheeses and ham

Serving temperature: 16-18 C°




OPPIDA
AZIENDA VITIVINICOLA