

# 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 barriques 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



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