

# AGLIANICO

Indicazione Geografica Protetta /// Rosso



Appearing a shimmering red with purplish highlights, this Aglianico offers intense, long-lingering impressions of spice, wild blackberries, and ripe red berryfruit. The palate is warm, full-bodied, and velvet-smooth. This full-volumed wine, modern in style, demonstrates in an appealing and convincing fashion its intimate bond with its terroir of origin.

**SERVING TEMPERATURE**  
16-18oC

**CELLARING CAPACITY**  
5 years

**BOTTLE SIZES**  
375, 500, 750ml, 1.5 l.

**FIRST YEAR OF PRODUCTION**  
2000

**SOILS PROFILE**  
Rich in sandy clays, quartz sandstones, and fossil beds.

**YEAR VINEYARDS PLANTED**

Various years beginning in 1970

**VINEYARD ELEVATION**  
400 metres

**HARVEST PERIOD**  
Last decade of October

**VINEYARD DENSITY**  
3,000 vines/ha

**TRAINING SYSTEM**  
Guyot and spurred cordon

**VINIFICATION**  
After the clusters are destemmed and pressed, the must is cold-macerated, then ferments for some 20 days at 20oC. The wine is then drawn off and completes the malolactic fermentation.

**MATURATION**  
In stainless steel, then a traditional stay in large ovals, followed by some 3 months' bottle ageing.

**GRAPE VARIETY**  
100% aglianico

**GROWING AREA**  
Torrecuso and Foglianise