

DEIRA AGLIANICO ROCCAMONFINA PASSITO

indicazione geografica tipica



Appearing a deep, intense red, this wine's emphatic bouquet releases fragrances of wild red and black berryfruit, liquorice and liqueur morello cherries. The progression is ultra-lengthy, firmly structured, and superbly varietal.

SERVING TEMPERATURE
16-18° C

CELLARING CAPACITY
10 years

BOTTLE SIZES
375 ml

FIRST VINTAGE PRODUCED
2005

SOILS PROFILE
Volcanic, rich in phosphorus and potassium

YEAR VINEYARDS PLANTED
1998

VINEYARD ELEVATION
150 metres

VINEYARD DENSITY
4,200 vines/ha

TRAINING SYSTEM
Simple Guyot, with 6-8 buds per vine

YIELD IN WINE (litres/ha)
1,000

HARVEST PERIOD & VINIFICATION
The clusters were left to naturally dry on the vine until mid-November or as long as the weather permitted; they were then placed on reed mats to complete the natural drying process. At the end of December, the berries were removed by hand and pressed, and the must given a slow fermentation.

MATURATION
After fermentation, the wine rested in barriques for 48 months, followed by lengthy bottle-ageing.

GRAPE VARIETY
100% aglianico

GROWING AREA
Tenuta San Castrese, Sessa Aurunca