



The wine «*Red Campostellato IGT Campania*» is a Cuvée made from ancient indigenous Campanian varieties, including: Aglianico, Primitivo and Piediroso. It is a balanced, medium-bodied wine, the finish delicate and with hints of red fruit.

ORGANOLEPTIC CHARACTERISTICS

- Color: brilliant ruby with purple hues.
- Serving temperature: 16/18° C.
- Cellar life: 5 years.

WINE INFORMATION SHEET

- Bottle size: 750 ml.
- First year of production: 2000.
- Soil type: volcanic, rich in phosphorus and potassium.
- Year of vineyards' planting: various years since 1970.
- Vineyard altitude: 400 metres above sea-level.
- Fermentation: fermentation of destemmed grapes (after
- C for about 20 days; devatting; malolactic fermentation.
- Maturation: sojourns in stainless steel for about 3 months.