Monovitigno
Aglianico

DENOMINATION | Campania igp Aglianico
GRAPE VARIETY | Aglianico
PRODUCTION AREA | 60% Avellino, 40% Napoli
SOIL | Clay – Calcareus
TRAINING SYSTEM | Spur cordon
HARVEST PERIOD | and of October
HARVEST | Manual

Vinification

MACERATION | Fermentative – post fermentative
FERMENTATION | Stainless steel
FERMENTATION TIME | 14 days
TEMPERATURE | 24° – 28° C
AGING | Tank and steel for 5 months
ALCOHOL CONTENT | 12.5%

Organoleptic characteristics

Ruby red color, with hints of undergrowth, cherries and plums, accompanied by light spicy nuances. On the palate it is well structured and in balance with the body with a good final persistence.

Matching

Ideal with grilled red meats, game, meat-based first courses and mild aged cheeses

RADICIVIVE
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