

CAMPANIA AGLIANICO  
I.G.T.



*Grape Variety:* 100% Aglianico.

*Production Area:* from selected vineyards in areas of Campania.

*Winemaking:* the grapes are carefully selected, followed by maceration at controlled temperatures (24-25 °C) for no more than 5-7 days. Alcoholic and malolactic fermentation take place in steel tanks, where the wine evolves for 6-12 months. This is followed by refinement in the bottle for at least 6 months.

*Tasting Notes:* ruby color, fruity scents of cherry, sour cherry and plum, as well as spicy nuances. A medium structure, young, full-bodied and soft wine, with a balanced aftertaste and bold notes of sour cherry.

*Food Pairings:* a very food-friendly wine, with cold cuts, Mediterranean dishes, Parmesan eggplant, soups, white meats and roast chicken. Also ideal with pizza and as an aperitif.

*Best served at 20 °C.*