

IRPINIA AGLIANICO  
D.O.C.  
CORTE DI GISO



*Grape Variety:* 100% Aglianico

*Production Area:* family-owned vineyards in Gesualdo.

*Winemaking:* carefully selected grapes are vinified with maceration on the skins for approximately 6-8 days. After alcoholic and malolactic fermentation, the wine is aged in small oak barrels for 12 months and refined for at least 12 months in the bottle.

*Tasting Notes:* ruby red color, with deep violet reflections and varietal aromas of black cherry, cherry, cocoa, fern, woodland undergrowth and tobacco, evolving into spicy hints. An elegant wine of considerable structure, with pleasant notes of red fruit and chocolate, medium tannins and a long finish.

*Food Pairings:* ideal with first courses, roast or grilled meat, cheese, pizza.

*Serve at 18-20 °C.*