



AGLIANICO

indicazione geografica tipica

CAMPANIA

ORGANIC WINE



GRAPES

100% Aglianico

VINEYARD AREA

The grapes are selected from low-yielding, fully organic vineyards located in the mountainous area of Irpinia, in Campania, central Italy. The vines are located at an altitude between 450 and 720 above sea-level. The volcanic soils are rich in minerals formed from the weathering of lava and ash, making them the perfect environment for these very high quality grapes.

TRAINING

All our vines are trained using the spurred cordon training system. The plants are an average of 30 to 45 years old, with a plant density of approximately 4000 plants per hectare.

HARVEST

Manual harvest occurs in late October through to early November.

VINIFICATION

After de-stemming, the grapes are not crushed, allowing them to remain intact, thus reducing damage to the skins and optimizing colour extraction. Fermentation/maceration takes place at a controlled temperature of 18°C for approximately 15 days. Frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, specially selected yeasts are added to induce the secondary fermentation.

AGEING

30% of this wine is aged in second and third passage American and French barriques for 6 months. The wine then rests in the bottle for a further 8 weeks before release.

ALCOHOL 13% vol

TASTING NOTES

ERUTÒ: It Erupted... We produce this Aglianico using carefully selected Organic grapes grown in the mineral-rich volcanic slopes of Irpinia, in the central Italian region of Campania.

Deep ruby-red in color, the savory and earthy aromas of wild blackberry, black cherry and leather lead into a palate of dark fruit and exotic herbs. The firm and well-integrated tannins are balanced by an elegant and richly layered fruitiness and a long and luscious finish.

