

RED



VARIETY

100% Aglianico

TIPOLOGY AND AREA OF PRODUCTION

Puglia I.G.T. – Foggia

ALTITUDE

80 m. above the sea level

ALCOHOLIC CONTENT

13,5% Vol.

SYSTEM OF CULTIVATION

Spurred cordon espalier

PRODUCTION PER

HECTARE

80 quintals

SYSTEM OF HARVEST

Manual

SOIL

Alkaline-tuffaceous

VINIFICATION

Fermentation at a controlled temperature, prolonged maceration on skins for 10 days

MATURATION AND

REFINING

In steel containers, refining in bottle

SENSORY ANALYSIS

COMPACT LIGHT RUBY RED WITH A BEAUTIFUL TEXTURE. IT RELEASES A JELLY SCENT OF RED BERRIES, A PLEASANT SENSATION OF GRASS AND FERN, AND RED CURRANT FLOWERS. FRUITY ENTRANCE IN SIPPING, EQUIVALENT TO THE SENSATION PERCEIVED IN THE SCENT, A LONG LASTING SENSATION OF A GOOD BALANCE

WINE PAIRINGS

Ready sliced meats, pasta with ragù, grilled meats, horse steak and medium aged cheeses