

SANNIO DOP AGLIANICO

DESCRIPTION

In the Calvese zone of Guardia Sanframondi, the grape's vineyards aglianicos are born, and they are guarded with traditional methods of breeding. The south exposure and the calcareous clayey ground guarantee a red wine with elevated tannicity, with a fineness and structure comparable to the "Barolo of the South."

CHARACTERISTICS OF THE TERRITORY OF PRODUCTION

Origin

Guardia Sanframondi (BN) - Campania - Italy

Vineyards

Estate - owned 250/300 metres above sea level, 4000/5000 vines for hectare; Yield for hectare: 80 ql/Ha

TECHNICAL NOTES

Variety

100% Aglianico

Serving temperature

18° C

Harvest period

Late October

Available formats

750 ml - 375 ml

Refinement

90% in stainless steel, 10% in french oak barrels

Characteristics of the wine

Ruby red, deep, subtle, intense, lingering nose of violet-led flowers and spices, dry, warmly alcoholic palate, moderately soft mouthfeel and tannicity, good structure and balance, harmonious.

Suggested food matchings

It is an extraordinary wine and it is good with red meats grilled, roasts, game, aged cheeses.



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SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA