

AGLIANICO

AGLIANICO IGT PUGLIA BIO



VARIETY: 100% Aglianico

AREA: Vineyard Montevella, Acquaviva delle Fonti

TYPE OF SOIL: red ferrous soil, with underlying limestone layer

GROWING METHOD: spur pruned cordon

PLANTS PER HECTARE: 4300

PRODUCTION PER HECTARE: 50 HL

GRAPE GATHERING: mechanical harvest during the second weeks of October

MACERATION: 2 weeks

FERMENTATION: 2 weeks in stainless steel tanks at 25°C

AGING: 24 months in stainless steel tanks and 1 year in the bottle

ALCOHOL CONTENT: 14% vol.

RESIDUAL SUGAR: 3 GR/LT

TASTING NOTES

SIGHT: Deep ruby-red

NOSE: Persistent and elegant smell, with scents of blackberry, plum and violet. Enhanced by memories of liquorice, leather and balsamic resin

PALATE: Clean and austere, supported by strong tannins and bold freshness. Long conclusion, with echoes of liquorice and aromatic herbs