



generoso IRPINIA AGLIANICO DOC

GRAPE VARIETY:

100% Aglianico

PRODUCTION AREA:

Montemarano (Av), Italy

VINEYARD:

Four hectares of Aglianico grapes, grown in rows in a vertical-shoot position, using spurred cordon. On clayey terrain with limestone deposits, with a density of 3,500 plants per hectare.

HARVEST:

The harvest is done by hand from end October to early November.

VINIFICATION:

Pre-fermentation maceration of the grapes maintaining a cold temperature for ca. 2 days, followed by fermentation. The fermentation takes place in stainless steel tanks, under a controlled temperature, for ca. 15-16 days.

MATURING:

In steel tanks for circa 12 months, after which it rests in the bottle for at least another 3 months.

ORGANOLEPTIC QUALITIES:

Intense ruby red colour, offering a full and complex bouquet to the nose. Has intense fruity notes, with distinct hints of black cherry, blackberry and prunes, and a balanced level of tannins that confer a good aromatic persistence.

FOOD PAIRING

Ideal with roasted red meats structured main courses, game and aged cheeses.

SERVING TEMPERATURE

To be served at circa 18-20°C.

TECHNICAL SPECIFICATIONS

Alcohol 14% Vol

