



AGLIANICO

IGT PUGLIA - ORGANIC

VARIETY: Aglianico 100%

AREA: Marchesana vineyard in Gioia del Colle

TRAINING SYSTEM: spur pruned cordon

PLANTS PER HECTARE: 4 300

TYPE OF SOIL: red ferrous soil with underlying calcareous layer

PRODUCTION PER HECTARE: 9 tons

GRAPE GATHERING: harvest by hand during the second week of October

VINIFICATION: maceration and alcoholic fermentation in stainless steel tanks at controlled temperature (24°C)

REFINING: 9 months in stainless steel tanks and 4 months in bottle

ALCOHOL CONTENT: 14,5% vol.

TASTING NOTES

SIGHT: deep ruby-red colour with deep highlights

NOSE: delicate notes of violet, black and red cherry, with hints of liquorice, leather and balsamic flavours/li>

PALATE: intense tannic taste, full bodied with a long liquorice finish

FOOD PAIRING: cold cuts, spare ribs, hard cheese, veal involtini