

Aglianico del beneventano IGT

**appellation**

Beneventano IGT
(Typical Geographic
Identification)

grape mix

Aglianico

alcoholic content

13%

production area

Province of Benevento

system of cultivation

Espalier with spurred cordon
pruning

yield per hectare

70 t / ha

altitude

300 metres

vinification

Picked by hand in boxes, it is softly pressed and fermented cold at a controlled temperature in steel. Upon first racking the wine is put into steel silos to mature and then placed into bottles for ageing.

organoleptic features

The wine is a ruby red colour and presents a characteristic persistent aroma which recalls fruits of the forest. Dry and slightly tannic on the palate, which tends to velvety with ageing.

