

The selection of Aglianico grapes from the highest part of the company vineyards facing south-east on the hills of Passo della Serra of Montemiletto characterize

Selection of grape from own estate vineyards located in Montemiletto at 550 metres above sea level

This wine is characterised by the selection of aglianico grape, from the highest part of the own estate vineyard facing South - East on the hills of the Passo della Serra of Montemiletto. It is a wine of great structure supported by an adequate freshness that makes it particularly durable and which over the years gives an important olfactory and gustatory potential.

After a long maceration with the skins, the wine matures for 24/36 months in large oak barrels and then in bottles for at least a year before release.

Deep ruby red color tending to garnet; fine and intense fragrance with hints of wild berries, spices, cherries and plums; engaging and elegant long persistence taste with scents of plum and cherry, black pepper and licorice.

Tasting Notes

Color: Deep ruby red color tending to garnet

Taste: Engaging and elegant long persistence taste with scents of plum and cherry, black pepper and licorice.

Scent: fine and intense fragrance with hints of wild berries, spices, cherries and plums.

Pairing: Pasta with meat sauce, game birds in the casserole, roasted red meats, mature hard cheeses.

Technical Details

Classification: Red Aging Wine

Exposure: Sud-Est

Soil Type: Clay - Sand

Plant year: 2003

Training system: Guyot

Plant density: 4000 plants per hectare

Harvest Season: Manual harvesting end of October - beginning of November