

TENUTA MERIGGIO IRPINIA AGLIANICO DOC 2017

Selection of grape from owned estates vineyards located in Montemiletto (at 500 metres above sea level) and in Taurasi (at 300 metres above sea level) Aglianico is a vine known since ancient times, originally from Greece, is implanted today especially in Campania; different biotypes are cultivated, the soil and climate characteristics are highly influenced by the environment in which they are bred. Wine with a ruby red color and intense aroma: with notes of red fruits and spices. It has a good, fresh, fruity and balanced taste.

Tasting Notes

Color: Ruby red color **Taste:** It has a good, fresh, fruity and balanced taste. **Scent:** Intense aroma with notes of red fruits and spices.

Pairing: Meats and aged cheeses, grilled meats, game, pasta dishes with important sauces.

Technical Details

Classification: Medium aged wine

Exposure: Sud / Sud-Est

Soil Type: Clay - Sand

Plant year: 2003 to 2012 **Training system:** Guyot **Plant density:** 4000 plants per hectare

Harvest Season: End of October