



Ljna

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| Grape variety: | Aglianico |
| Year of production: | 2020 |
| Alcohol content: | 13 % vol. |
| Designation: | PGI (<i>protected geographical indication</i>) |
| Production place: | Luogosano (AV) clay and limestone soil |
| Growth system: | spurred cordon |
| Vines spacing: | 240 x 80 |
| Plant density: | 4.400 plants per ha. |
| Vineyards exposition: | Nord – South |
| Altitude: | 400 m. above sea level |
| Grapes production: | 80 q. per ha. |
| Harvest: | hand-picked grapes during the first week of November |
| Winemaking process: | the production process includes pressing, de-stemming and crushing; then it follows the white fermentation in stainless steel tanks at a controlled temperature without pomace, ending the refinement period in glass bottles |
| Colour: | pale pink |
| Bouquet: | white peach and cantaloupe |
| Flavour: | a fruity taste with delicate and velvety tannins |
| Acidity: | 5.40 gr. per lt. |
| Ageing capacity: | to be drunk as is and to be served at a temperature of 10°-12°C |
| Gastronomic combinations: | Aperitifs, fresh cheeses and raw seafood. |