



JACOPO

Grape variety:	Aglianico
Year of production:	2019
Alcohol content:	13,5 % 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 cm.
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:	after the pressing and de-stemming, the grape must is transferred to stainless steel tanks for the fermentation process under controlled temperature; then it follows a soft pressing and ageing for three month in new oak wood French barriques, ending the refinement period in glass bottles
Colour:	ruby red with a purple edge
Bouquet:	wild berries, blackberry, blueberry and black currants
Flavour:	the tannins are delicate but reactive in the mouth, taste of plum and blackberry with a leather aftertaste
Acidity:	5.40 gr. per lt.
Ageing capacity:	to be drunk a is and can be aged up to 5 years
Gastronomic combinations:	roasted or grilled red meats, carmasciano cheese or also as a meditation wine.