



RE

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:	100 q. per ha.
Harvest:	hand-picked grapes during the last week of October
Winemaking process:	after the pressing and de-stemming, the grape must is transferred to stainless steel tanks; then it follows a soft pressing and ageing in the stainless steel tanks and ending the refinement period in glass bottles
Colour:	ruby red
Bouquet:	red berries
Flavour:	strong tannins, red berries and black berry taste
Acidity:	5.40 gr. per lt.
Ageing capacity:	to be drunk as is and can be aged up to 3 years
Gastronomic combinations:	can be drunk for all courses and in particular with meats and cheeses