

AZIENDA AGRICOLA
DONATO D'ANGELO
di Ruppi Filomena
CALICE



APPELLATION: AGLIANICO DEL VULTURE DOC.

GRAPE: Aglianico 100%.

ALCOHOL: 13,5%.

PRODUCTION AREA: Maschito, Barile.

SOIL: Volcanic origin, medium texture.

ALTITUDE: 500 m.s.l.

TRAINING METHOD: Guyot.

HARVEST: Last week of October.

VINIFICATION: Once grapes has been crushed, fermentation takes place in stainless steel for approximately 10 days.

AGEING: 12 months in Tonneaux.

VINTAGE: 2018.

TASTING NOTES: Red ruby on apperance. It has scent of red fruit on the nose, strawberry, red cherry, redcurrant. Tobacco, black pepper on background with a shade of cloves. On palate is dry and full bodied with balanced tannin.

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