



Aglianico Campania igt



Red wine produced with Aglianico grapes only. The bunches are picked by hand and carried to the cellar in small boxes to avoid crushing them. 50% of the wine, after the fermentation, matures in wood barrels for 6 months, 50% in stainless steel tanks.

Typology red wine

Appellation Campania Igt

Grape Aglianico 100%

First vintage produced 2009



Vineyard location Castelfranci, Venticano, Bonito (Avellino)

Altitude 550 m asl for the vineyards located in Castelfranci, 300 m asl for the vineyards located in Venticano and 400 m asl for the vineyards located in Bonito

Vine Training/Pruning guyot and cordon spur, pergola avellinese (typical of Avellino area)



Vineyard design 3.500 - 4500 vines/hectare

Grape yield 80 quintals/hectare

Type of soil marly-clay, medium clay, silty-clay

Harvest time last week of October

Wine making in stainless steel tanks with daily pumping over and skin contact for about a week



Aging after raking, 50% of the wine matures in French oak barrique of second and third passage for about 6 months, 50% remains in stainless steel tanks on fine lees for the same time period

Fermentation in stainless steel tanks at 25-27°C



Bottling time first week of the month of July following the harvest