

PS
WINE

premium wine selection

Vini di Qualità

Campania Aglianico

Terranera



CLASSIFICATION	I.G.T.
TYPE	Red
REGION	Campania
PROVINCE	Avellino
GRAPE VARIETY	Aglianico
TYPE OF FARMING	Conventional
HARVEST	Beginning of October

VINIFICATION

Fermentation of the must in contact with the skins, in stainless steel at controlled temperature of 24-25°C.

MATURATION

After the fermentation, the wine matures for 1 year , one part in stainless steel and the other part in Slavonian oak barrels.

TASTING NOTES

Aglianico is the most important grape variety in Campania region. The wine has an intense ruby red colour with a fruity and spicy bouquet. On the palate, the tannins are strong, perfect for the good structure which is rich in flavour, with ripe fruit tones and animal of leather and fur scents.

SIZES AND SPECIAL PACKAGING

75 cl bottles.