

PS  
WINE

premium wine selection

Vini di Qualità

# Campania Aglianico

## *Terranera*



<b>CLASSIFICATION</b>	I.G.T.
<b>TYPE</b>	Red
<b>REGION</b>	Campania
<b>PROVINCE</b>	Avellino
<b>GRAPE VARIETY</b>	100% Aglianico
<b>TYPE OF FARMING</b>	Conventional
<b>HARVEST</b>	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.