

VENTIDUEMARZO AGLIANICO D.O.C.



Description: controlled designation of origin d.o.c.

Grapes: Aglianico

Type of wine: red

Terrain: vine of a great adaptability to the hilly soils prevalently of volcanic origin offering extraordinary results in the clayey-calcareous grounds between Sabato and Calore rivers

Cultivating system: espalier culture with a spurred cord pruning system:

Vineyard: Torre le Nocelle (AV)

Exposure: south-east

Altitude: 400 metres S. L.

Plant density: 4000 vinestocks per hectare

Age of vineyard: about 20 years

Vintage time: at the end of october, first days of november, selection occurs in vineyard, vintaging by hand

Yield per hectare: 60 quintals per hectare

Vinification: wine maceration for about 15 days, fermentation partially carried out with autochthonous yeast starters malolactic completely carried out

Refining: french durmast oak barrel for 6 months

Colour: deep ruby red

Fragrance: it offers a complex bouquet that brings out violets, ribes and dewberry aromas

Taste: encircling and tasteful in one's mouth, well balanced correctly tannic

Pairing: Goes well with roasted red meats, spicy dishes, truffles and aged cheeses