

Eremo Rubrum

Irpinia Campi Taurasini DOP

“limited edition”

From the hills surrounding the hermitages of Paternopoli, shaped by volcanic ash and a favorable climate, Aglianico grapes ripen beautifully. Rubrum is a true expression of both color and raw material. It is obtained through careful vineyard selection, with manual harvesting and vinified with long maceration. It ages for over 18 months in French oak barriques and completes its evolution in the bottle, developing character, harmony, and structure.

DENOMINATION

D.O.P. (Protected Designation of Origin).

GRAPE VARIETY

100% Aglianico.

TRAINING SYSTEM

“Raggiera avellinese” from vines over one hundred years old.

HARVEST PERIOD

First ten days of November.

SOIL COMPOSITION

Hilly soils with black volcanic earth, featuring fine ash, sand, and calcareous components.

VINIFICATION

The grapes, hand-selected, are gently crushed and macerated on the skins (up to 30 days) in stainless steel tanks. Alcoholic fermentation occurs at controlled temperature, followed by malolactic fermentation carried out entirely in wood, where the wine ages for 18 months.

AGING

18 months in French oak barriques, followed by an additional 12 months in bottle.

ORGANOLEPTIC CHARACTERISTICS

Deep ruby red color. On the nose, complex notes of sour cherry, ripe plum, sweet spices, graphite, and tobacco. On the palate, it is structured and enveloping, with elegant tannins, long persistence, and hints of dark chocolate, licorice, black pepper, and berries.

PAIRINGS

Ideal with rich dishes such as braised meats, game, aged cheeses, or matured pecorino. Also perfect as a meditation wine or paired with chocolate.

