

POIS

CAMPANIA AGLIANICO IGT

DENOMINATION

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GRAPE VARIETY

100% Aglianico

HARVEST PERIOD

End of the third decade of October

VINIFICATION

Cold pre-maceration, maceration for about 20 days with continuous pumping over, fermentation with selected yeasts, in barriques to enrich itself with flavours, aromas and the right tannins

AGING

In steel

ORGANOLEPTIC CHARACTERISTICS

Very intense ruby red, with notes of red fruits and violets. Spicy, soft, in acid-tannic balance and velvety

PAIRINGS

Accompanies roast meats, braised meats, game, blue cheeses and first courses

