

Velluto Rosso

Irpinia Aglianico DOP

The Velvets

Through “pre-fermentation cold maceration,” we soften the tannic strength of Aglianico, making it velvety and smooth, while also preserving its fragrant aromas and vibrant colors.

DENOMINATION

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

GRAPE VARIETY

100% Aglianico.

TRAINING SYSTEM

Vertical trellis system with spur-pruned cordon.

HARVEST PERIOD

Late October / early November.

SOIL COMPOSITION

Volcanic in nature.

VINIFICATION

Cold pre-maceration of the grapes to extract aromas and color, followed by fermentation for about fifteen days at controlled temperature.

AGING

In stainless steel, followed by a brief passage in French oak barriques.

ORGANOLEPTIC CHARACTERISTICS

Ruby red with violet reflections. Aromas of red fruits such as cherry, black cherry, and blackcurrant. On the palate, intense spices and wild blackberry, with a finish of cherry purée.

PAIRINGS

Pairs well with rich Mediterranean dishes, appetizers and first courses, red meats, and aged cheeses.

