

Rue dell'inchostro

Campania Aglianico IGP

The Rocks

The intense red “ink” defines the color of our Aglianico, obtained through long macerations of red grapes.

DENOMINATION

I.G.P. (Protected Geographical Indication).

GRAPE VARIETY

100% Aglianico.

TRAINING SYSTEM

Vertical trellis with spur-pruned cordon.

HARVEST PERIOD

Late October.

SOIL COMPOSITION

Hilly soils of predominantly volcanic and clay-limestone origin, rich in minerals.

VINIFICATION

Pre-maceration at controlled temperature, followed by maceration with continuous pump-overs and punch-downs for about 15 days.

AGING

In stainless steel tanks.

ORGANOLEPTIC CHARACTERISTICS

Ruby red with violet hues. On the nose, balsamic notes with blackberry and spicy aromas. On the palate, dense purée of cherries and blackcurrant.

PAIRINGS

Pairs well with game, meat-based sauces, slightly spicy hard cheeses, and gourmet pizza.

