

Eremo San Quirico

Irpinia Campi Taurasini DOP

The Classics

In Paternopoli, known as the “land of the fathers,” the first early Christian settlements were founded by hermits. They built several hermitages, but the most important for its location and beauty is the Hermitage of San Quirico, whose remains are still visible today and near which the Cantina Nativ winery now stands.

DENOMINATION

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

GRAPE VARIETY

100% Aglianico.

TRAINING SYSTEM

Vertical trellis (cordon) with Guyot pruning.

HARVEST PERIOD

Late October / early November.

SOIL COMPOSITION

Volcanic, with areas of clay-limestone.

VINIFICATION

The grapes, hand-harvested and transported in crates, undergo gentle crushing and maceration for about 4 weeks in stainless steel tanks. At the end of fermentation, the wine is separated from the skins with light pressing.

AGING

In French oak barriques, followed by one year of bottle aging.

ORGANOLEPTIC CHARACTERISTICS

Ruby red with intense violet reflections. Aromas of blackberry jam and cherries in spirit. On the palate, intense spices and dark chocolate, with a finish of marasca cherry, leather, and tobacco.

PAIRINGS

Pairs well with rich Mediterranean dishes, meat-based sauces, roasted meats including game, and well-aged cheeses, especially those that are spicy or strongly flavored.

