

Altagrazia

Campania Rosso Passito IGP

The Conviviali

Altagrazia is the name of the Mother of God, the Immaculate Conception, and it is also the name of Mario Ercolino's mother, "Concetta," to whom this wine is dedicated.

DENOMINATION

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

GRAPE VARIETY

100% Aglianico from late harvest.

TRAINING SYSTEM

Vertical trellis with spur-pruned cordon.

HARVEST PERIOD

November, with staggered harvests.

SOIL COMPOSITION

Volcanic soil with areas of clay-limestone.

VINIFICATION

Aglianico produces wines of great depth and longevity and lends itself to various winemaking processes such as drying. Altagrazia is obtained from grapes naturally dried on the vine and partly on racks. After a slow and very long fermentation in barriques, the wine is rich in sugars, flavors, and aromas.

AGING

One third of the must ferments slowly in barriques.

ORGANOLEPTIC CHARACTERISTICS

On the nose, dominant nuances of cherries in spirit, followed by concentrated sour cherry and black cherry preserves that envelop the palate in sweet, pleasurable sensations.

PAIRINGS

Altagrazia is ideal as a meditation wine. It is enhanced by aged cheeses, as well as soft chocolate-based cakes and traditional Mediterranean dry pastries. It is recommended to serve it chilled at 12–15°C as an aperitif, or with dessert at around 18°C.

