

Blu Onice

Irpinia Aglianico DOP

The Classics

Vanvitelli used onyx extracted from the Gesualdo quarry for the alabasters of the Royal Palace of Caserta. This stone, golden-yellow in color, features distinctive veining with shades of blue. The vineyard, located near the quarry, gave this product its name.

DENOMINATION

D.O.P. (Denominazione di origine protetta).

GRAPE VARIETY

100% Aglianico.

TRAINING SYSTEM

Vertical trellis system with spur-pruned cordon.

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 and then aged.

AGING

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

ORGANOLEPTIC CHARACTERISTICS

Intense ruby red color. Aromas of cherry jam, black cherry, and blackcurrant. On the palate, intense spices, dark chocolate, and wild blackberry, with a marasca cherry finish.

PAIRINGS

Pairs well with rich Mediterranean dishes, meat sauces, roasted meats, game, and well-aged cheeses.

