



DOLINE

AGLIANICO

Aglianico IGP Puglia



Doline Aglianico is a clear and immediate wine. Its main qualities are its ease of drinking and its extreme adaptability to many pairings. The wine has a medium body.

HARVEST	Hand-picked grapes, which are lightly pressed within 12 hours of harvest. Harvest period mid-September.
FERMENTATION	About 8-10 days. Only 2 hours in contact with its skins.
MALOLACTIC FERMENTATION	No
AGING	After the end of fermentation the wine ages for almost 8 months in steel tanks. Before bottling the wine is filtered, then rests another 1 or 2 months in the bottle before being marketed.
SULFITES	~ 65 - 70 mg/L.
AGING POTENTIAL	1 - 2 years

Note di degustazione

Intense and bright pink colour. Strawberry and raspberry are the first smells perceptible to the nose. There is also a good bouquet, fresh white blossoms. On the palate the wine is fresh and straight, the smooth fruity parts are in contrast to a great minerality. A "slender" wine not so complex, it is perfect during the aperitif, a wine for every meal.

Abbinamenti

The main expression of Doline Aglianico is its fruity part, it has a medium alcohol content and a great freshness. A pleasantly informal bottle of rosé wine.

TECHNICAL PAIRING Pasta with ragù of swordfish.

"HEART PAIRING" Salmon fillet in a toasted almond crust.

"ROCK N' ROLL PAIRING" Panino with fried octopus.

"IMMEDIACY, NOT BANALITY. LESS IS MORE."