

RUBRATO AGLIANICO

Name
Irpinia Aglianico - DOC

Grapes
Aglianico

Wine-growing area
Area of Taurasi DOCG

Soil
Mixed with deep deposits of volcanic ash rich in humus and clayey, sandy and alluvial deposits

Harvest time
Last ten days of October

Wine-making technique
Harvesting is done by hand in 16kg boxes and the bunches are sorted on the forecourt. After destemming and crushing, maceration on the skins takes place in stainless steel vats for 2 weeks at a temperature of 26°. The wine undergoes malolactic fermentation in wood.

Ageing
8 months in new oak barriques with medium toasting

Alcoholic content
13% vol.

Organoleptic evaluation
Intense ruby red in colour and perfectly clear, it has the aroma of Aglianico: wild black fruit, liquorice and wild berries. In the mouth it is a balanced, clean wine with a discreet structure and a finish that brings to mind fresh fruit with a delicate aromatic note.

