



# AGLIANICO

Denomination	Paestum Aglianico Protected Geographical Indication
Grapes	Aglianico 100%
Year	2016
Production Area	own vineyards, at 550 mt. above sea level, in the municipality of Bellosguardo (Salerno, Italy)
Soil Properties	mainly clay and calcareous soil of volcanic origin
Exposition	south / south-east
Cultivation Type	spurred cordon espalier
Planting Density	4.500 plants/ha.
Planting Year	2004
Yield per Hectare	60 q.
Agriculture Type	certified organic
Harvesting Method	manual harvesting and selection in boxes of 15 kg.
Harvesting Time	second decade of October
Winemaking	destemming of the selected bunches and transfer of the must into stainless steel tanks for fermentation at controlled temperature (24°- 26°C); maceration on the skins for 8/10 days; racking, decantation; malolactic fermentation.
Maturation and aging	aging partly in steel tanks and partly in French oak barriques for 18 months. Further refinement in bottle for at least 8 months.
Description	bright ruby red color with violet reflections, at the nose hints of fresh red fruits, it can be appreciated for its decisive and satisfying drink, characterized by pleasant fruity freshness.
Tasting Temperature	15°C – 16°C
Alcoholic Degree	13,5% vol.
Total Acidity	6,50 gr/l
Residual Sugars	1,6 gr/l
Total Sulfur Dioxide	55 mg/l