



## Aglianico 2019

**Vine:** Aglianico

**Production:** 4000 plant per hectar/ 40 ql per hectar

**Method of production:** organic/byodinamic

We do not use selected yeasts, nor other enological or additives that could influence the wine in its natural development

**Alcohol Vol:** 13.5 %

**Vintage:** 2019

**Tot. Sulphites:** 15 mg/L

**Appellation:** IGT Calabria (Protected Geographic Indication)/organic certification on the label

**Vinification:** soft chrushing with destemming, skin contact vinification, about 6/7 days of maceration in steel, 9 month in steel tanks before bottling

**Characteristics of the vintage/variety:** hot summer, no rain

**Colour:** ruby red

**Smell:** berry fruits, fruity, violet

**Taste:** bold, structured tannins, intense

**Serving temperature:** 16- 18 °C

**Best with:** red meat, hunting, first courses plates, legumes