



Aglianico Campania

Indicazione Geografica Protetta

Grapes: Aglianico

Area of production: Taburno DOCG production area

Exposure and altitude: hill lands, facing South – East at 300/450 m. above sea level

Type of soil: calcareous and tufaceous

Pruning system: guyot

Density: 1600/3500 for hectare

Yield per hectare: 11000

Harvest time: october

Technique of vinification: grapes are harvested by hand; after destemming and pressing they are macerated for 15/20 days. Then, a soft pressing is performed in steel.

Organoleptic characteristics: the color is ruby red, it has an intense hint of red fruit. It has a soft taste with a persistent spiced fragrance

Alcohol produced: 12/13,5%

Best served with: roast or grilled red meat and game

Bottle formats: 0,375 / 0,75 lt.



TORRE VARANO

Azienda Agricola Torre Varano

Contrada Torreuono, Torrecuso, BN 82030
Italia

Tel.: +39 0824 876372

Mail: info@torrevarano.it

Web: www.torrevarano.it