



Sannio Aglianico

Denominazione di Origine Protetta

Grapes: Aglianico 100%

Area of Production: DOCG Taburno production area

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

Type of Soil: calcareus and tufaceous

Pruning system: guyot

Density: 5000 per hectare

Yield per hectare: 9000

Harvest time: october

Technique of vinification: grapes are harvested by hand when fully riped, then pressed and destemmed at last fermented for 25/30 days in steel tanks.

Organoleptic characteristics: the color is ruby red, it has an intense scent of red fruit, a smooth taste with a persistent spiced fragrance

Alcohol produced: 13/14 %

Best served With: roast or grilled red meat and game

Bottle formats: 075 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