



Aglianico Rosato IGT

- Grapes** 100% Aglianico
- Region** District of Venticano Pietradefusi, Campania
- Training system** Simple Guyot
- Harvest** End of September.
- Winemaking** Destemming and crushing.
Maceration 24 hrs Controlled fermentation 25°C malolactic fermentation.
Bottling in March following the harvest.
- Tasting Notes** COLOR: Bright pink color, intense, with violet reflections.
AROMA: Intense, fine, characteristic, ethereal, persistent with hints of black cherry and cherries.
TASTE: Characteristic, unmistakable, soft, persistent with full and round aftertaste.
- Alcohol content** 13,50% vol
- Serving temperature** 10-13 °C
- Food pairing** First courses roasts, game, cheeses.



Coda di Volpe DOC Irpinia

- Grapes** 100% Coda di Volpe
- Region** Common of Venticano, Campania
- Harvest** September
- Winemaking** Destemming and crushing, soft pressing vinification in white.
Controlled fermentation 14 °C tangential filtration and sterile bottling.
- Tasting Notes** COLOR: Bright straw yellow color intense fruity.
AROMA: Intense, fine, characteristic, ethereal persistent with hints of exotic fruit and enveloping toasted hazelnuts.
TASTE: Characteristic, unmistakable soft, persistent with full and round aftertaste and aromatic.
- Alcohol content** 13,50% vol
- Serving temperature** 6-10 °C
- Food pairing** Fish dishes, seafood and raw and fried.



Taurasi Riserva DOCG

- Grapes** 100% Aglianico
- Region** District of Venticano, Campania
- Altitud** 370 m. a.s.l.
- Harvest** October
- Winemaking** Destemming and crushing.
Tradicional maceration 8 days.
Controlled fermetation 25°C malolatic fermentation.
Ageing in oak barrels from 1 hl for a period from 12 to 36 months.
Refinement in bottles for 6 months.
- Tasting Notes** COLOR: Bright ruby, garnet red color, intense with orange reflections.
AROMA: Intense, fine, characteristic, ethereal, persistent with hints of spices and vanilla.
TASTE: Characteristics, unmistakable, soft, persistent with full and round aftertaste.
- Alcohol content** 14,50% vol
- Serving temperature** 18-20°C
- Food pairing** Roasts, game, cheeses.



Aglianico Irpinia DOC

- Grapes** 100% Aglianico
- Region** District of Venticano, Campania
- Harvest** October
- Winemaking** Destemming and crushing.
Traditional maceration 6 days.
Controlled fermentation: 25°C malolatic fermentation.
Bottling in March following the harvest.
- Bottle aging** 2 months
- Tasting Notes** COLOR: Bright ruby red color, intense, with violet reflections.
AROMA: Intense, fine, ethereal persistent with hints of spices and vanilla.
TASTE: Characteristic, unmistakable, soft, persistent with full and round aftertaste.
- Alcohol content** 13,5% vol
- Serving temperature** 15-18°C
- Food pairing** Roasts, game, cheeses.