



Aglianico Rosato IGP



Grapes > 100% Aglianico

Location > 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. / Bouquet: 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

Grapes > 100% Coda di Volpe

Location of vineyard > 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. / Bouquet: 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 D.O.C.G.



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 fermentation 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. / Bouquet: 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

Temperature of serving > 18-20°C

Food pairing > Roasts, game, cheeses.

Aglianico Irpinia D.O.C.

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. / Bouquet: 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

Temperature of serving> 15-18°C

Food pairing> Roasts, game, cheeses.

