

IL PRINCIPIO **AGLIANICO IRPINIA D.O.C.**

Grape Variety:
100% Aglianico.

Production Area:
family owned vineyards in Montemiletto.

Production technique:
carefully selected grapes are vinified with an average maceration on the skins of 8-10 days. After the alcoholic and malolactic fermentation, the wine ages in small oak barrels for 12-18 months, and then for at least 24-30 months in the bottle.

Tasting Notes:
deep ruby red color with typical aromas of black cherry, wild blackberry and plum, which evolve into spicy and toasted hints. The wine is elegant and soft, with a long persistence and pleasant flavors of red fruits, plum jam, cloves and black pepper. A harmonious, round wine, with a remarkable structure and a long aging potential.

Food Pairing:
ideal with soups, white and red meat, roasted, stewed and cured meat, game. Perfect with woodcock with truffles and hare, as well as medium-aged cheeses such as caciocavallo.

Best served at 18° - 20°C.

