winery amastuola







Variety: Aglianico

Denomination: IGP PUGLIA (Protected Geographical Indication)

Production: Organic – Certified IT BAC A85D

Harvest: First ten days of September

Training system: Spurred string

Yield per hectare: 7 tonnes

Produced from carefully selected organic

Aglianico grapes, collected at night and

Vinification: cryomacerated for 24 hours. Fermentation takes

place at low temperatures in order to better harness the fragrance of the fruit and its

freshness.

Ageing occurs in medium-sized tanks equipped Ageing: with micro-oxygenation and temperature control

devices.

Alcohol: 12% vol.

Colour: Intense cherry pink.

Aroma: Soft fruity and floral aromas of raspberry Tasting notes: and cherry, oleander and rose, embellished with

herbal memories.

Flavour: Slim, balanced and savoury, perfectly

rounded with just the right tartness.

Serving

temperature: 10 - 12 °C

TECHNICAL DATA SHEET 01/01/2022 - Supersedes and replaces all previous versions. Product information subject to change without prior notification.

