



the wave
of change



TECHNICAL DATA SHEET AGLIANICO



Variety: Aglianico

Denomination: IGP PUGLIA (Protected Geographical Indication)

Production: Organic – Certified IT BAC A85D

Harvest: Last week in October

Training system: Spurred string

Yield per hectare: 9 tonnes

Vinification: After selecting and harvesting, the grapes are de-stemmed and conveyed in large conical Allier oak vats where cold pre-fermentation maceration takes place for about three days. Fermentation takes place at temperatures not exceeding 22°C and is a prolonged process.

Ageing: 24 months in French oak barrels.

Alcohol: 14% vol.

Colour: Bright ruby red and full bodied.

Tasting notes: **Aroma:** Penetrating, balsamic, with tertiary aromas of spices: black pepper, mace and walnut, with lightly toasted notes.

Flavour: A warm approach, well-balanced, densely tannic, dry and mature. Tactile brushed velvet feel, with a voluminous finale and a lingering spicy and balsamic after taste.

Serving temperature: 17 - 18 °C

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