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**AZIENDA
AGRICOLA
SAN
TEODORO**



CAMPAPIETRO

AGLIANICO BIO GALLUCCIO ROSSO

DENOMINAZIONE DI ORIGINE PROTETTA

<i>Grape variety:</i>	Aglianico 100%
<i>Appellation:</i>	Galluccio Rosso Dop
<i>Vineyard of origin:</i>	San Teodoro vineyard
<i>Cultivation:</i>	Organic
<i>Training system:</i>	Guyot
<i>Yeald/ha:</i>	70 Yeald/ha
<i>Yeald Grape/Wine:</i>	60%
<i>Height:</i>	300 metres asl
<i>Plant density:</i>	5000 plants/ha
<i>Harvest period:</i>	Second- Third decade of October
<i>Vinification notes:</i>	The bunches are carefully selected and de-stemmed, with subsequent delicate crushing. Maceration follows in large diameter stainless steel tanks at a controlled temperature of 22-26°C, with frequent pumping over, délestage and batonnage, in relation to the ripeness of the year and total acidity.
<i>Ageing period:</i>	12 months in steel, 6 months in tonneau and 6 months in bottles.
<i>Bottling:</i>	18 months later the harvest
<i>Tasting notes:</i>	Deep ruby red wine, with pronounced herbaceous and spicy aroma. Its strong and ripened body, comes to the nose at the first taste, smoothed by the right acidity and the soft tannins. The wine offers a velvet and well rounded flavor, on the palate the taste is balanced intense but complex. It releases a long long aroma and tobacco aftertaste, well mixed with wooden aromas.
<i>Alcohol:</i>	13,5% - 14%
<i>Suggested glass:</i>	Grand Ballon
<i>Service temperature:</i>	16° - 18°C
<i>Food pairing:</i>	It can be perfect paired with hearty first and red meat and wild game dishes. Ideal, also, with seasoned cheese and cured meats.

