



VANTANARA

AGLIANICO BIO

INDICAZIONE GEOGRAFICA PROTETTA ROCCAMONFINA

<i>Grape variety:</i>	Aglianico 100%
<i>Appellation:</i>	IGP Roccamonfina
<i>Vineyard of origin:</i>	Vantanara vineyard
<i>Cultivation:</i>	Organic
<i>Training system:</i>	Guyot
<i>Yeald/ha:</i>	60 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>	6 months in steel
<i>Bottling:</i>	october, 12 months after the harvest
<i>Tasting notes:</i>	The wine has a ruby red colour, with violet hints. Intense aroma with pronounced herbaceous and ripened black fruit notes, show immediately, the complex body of this wine. On the palate, it is very rich and velvety. The roughness of the tannin is softened by a fresh acidity, offering as final a balanced and smooth wine.
<i>Alcohol:</i>	14%
<i>Suggested glass:</i>	Grand Ballon
<i>Service temperature:</i>	16° - 18°C
<i>Food pairing:</i>	Perfect pairing with strong cheese, red meat, grilled white meat, and beef stew.

