IRPINIA CAMPITAURASINI



Producer DI PRISCO

Appelation

Irpinia D.O.C.

Wine Type

Red

Vintage

2009

Grape Variety

100% Aglianico

Sensory Characteristics

Ancient vine, with aging the scent gains in finesse and aromatic complexity. The color is an intense ruby red, the nose is perceived aromas of black cherry and blackberry, with pleasant toasty notes. The taste is velvety, full and elegant. With roasted red meat, game and mature cheeses.

Harvest

November, grapes are selected in the vineyard and hand picked.

Vinification Process

Maceration for about 15 days, fermentation with autochthonous yeast starter. Maturation takes place in stainless steel tanks at controlled temperature. Following six months of aging in bottle before to be released.

Alcohol Content

13,5%

Soil Type

Clay and limestone

Vine Cultivation System

Spurred Cordon

Grape Yield

80 quintals per hectare

PRODUCTION ZONE

Country: Italy Region: Campania

Area: Fontanarosa - Avellino















