



Sasso Serra

Irpinia aglianico DOC



This wine is produced from Aglianico grapes only. It is characterized by a ruby red color and a complex aroma which recalls berries, licorice and ripe plum. The well blended tannins give an elegant and very structured wine. The aging in the bottle characterizes it as mellow and creamy.

DATA SHEET:

Grapes: 100% Aglianico

Altitude: 400 m above sea level

Exposure: south-east

Soil: calcareous clay

Vineyard planting density: 4500 vines for hectare

Training system: horizontal-oriented counter

Pruning system: spur-pruned cordon

Yield per vinestock: 1.2 kg

Harvesting period: mid to late October

Vinification and aging: grapes are selected and subject to fermentation and maceration at 25-28 degrees for 15 to 18 days. Afterwards, a six-month period elevage in barrels is carried out.