



PietraRubra

Irpinia campi taurasini DOC



This wine is produced with only Aglianico grapes growing in a small calcareous clay plot, facing a south-east exposure. Thanks to the excellent conditions, it develops all its potential and ripens during an eight-month period in a French oak barrel. As a result, a purple red with blackcurrant, black berry and cherry flavors emerge. It has a mellow and well balanced taste. Elegant and well blended tannins bring a persistent taste to the final hints which reminds of tobacco and spices.

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 kg

Harvesting period: the third week of October

Vinification and aging: grapes are selected and subject to alcoholic fermentation and rotting at 25-28 °C for 15 to 18 days. Afterwards, an eight-month period of élevage is carried out in oak barrels, 40% of which are new.