AGLIANICO
PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO

Origin of the vineyards
Apulia.

Grape variety
Aglianico.

Yield per hectare
120/150 quintals.

Vine training system
Spurred cordon and guyot.

Soil
Calcareous and clay.

Winemaking and maturation
Hand harvest, long fermentation, racking off, soft pressing and then maturation in steel.

Sensory analysis
Intense ruby red with purple shades. On the nose red cherry, plum and apple skin, then rose and aromatic herbs. Fresh and fruity in the mouth, balanced and persistent on balsamic sensation.

Alcohol
13%.

Serving temperature
16/18° C.

Food matches
First courses of pasta, roasting lamb and pork, BBQ, vegetables soup and medium aged cheeses.

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