

# EPICURO



## AGLIANICO

PUGLIA  
INDICAZIONE GEOGRAFICA PROTETTA  
ROSSO



### ORIGIN OF THE VINEYARDS

Apulia.

### GRAPE VARIETY

Aglianico at least 85% and other varieties allowed.

### VINE TRAINING SYSTEM

Spurred cordon and guyot.

### SOIL

Medium texture, calcareous and clay.

### WINEMAKING AND MATURATION

Harvest at full phenolic ripeness, 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.