

DONNA ELVIRA



AGLIANICO

Denominazione di Origine Controllata

IRPINIA

SETTEMAZZE

GRAPE AND CLASSIFICATION

100% Aglianico, Irpinia DOC.

PRODUCTION AREA

From Montemiletto territory at 400m above sea level, blend of different parcels with various exposure.

SOIL

Clay like.

PRUNING AND TRAINING SYSTEM

Double branched Guyot method, 4000 plants per hectare with a production volume of 60 quintals per hectare.

HARVEST AND WINE MAKING SYSTEM

Harvested by hand in middle to late October, placed in ventilated boxes, manual destemming technique, macerated for approx. 20 days, malolactic fermentation, storage in steel and then transfer to barriques of second passage for at least 12 months.

AGEING

After bottling, ageing continues in bottles for a minimum of 12 months.

ALCOHOL LEVEL

13.5% volume.

COLOUR

Deep red.

TASTING NOTES

A lively and structured wine with a marked presence of ripe red fruit, blackberry, black cherry, violet flowers and evident hints of undergrowth and musk. On the palate it is soft, intense, and persistent. The finish is characterized by pleasant returns of spices.

PAIRINGS

Best paired with meat dishes, but also first course and aged cheese.

VINTAGES PRODUCED: 2018, 2019

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