

DONNA ELVIRA



IRPINIA

Denominazione di Origine Controllata

CAMPI TAURASINI ENTONOS

GRAPE AND CLASSIFICATION

100% Aglianico, Irpinia Doc Campi Taurasini.

PRODUCTION AREA

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

SOIL

Clay like.

PRUNING AND TRAINING SYSTEM

Harvested by hand in middle to late October, placed in ventilated boxes and selected on a sorting table. All destemming is completed manually, fermentation at a controlled temperature with maceration lasting for approx. 20 days. Malolactic fermentation and storage take place in steel. After the first decanting, part of the wine is transferred to the first (50%) and second passage (50%) oak barrels where it rests for 12 months.

AGEING

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

ALCOHOL LEVEL

14% volume.

COLOUR

Bright, intense red with purple hues.

TASTING NOTES

A broad bouquet, characterized by varietal and tertiary notes including violet flowers, morello cherries and black pepper. The taste is full of an elegant presence of spicy notes. The finish is long and complex.

PAIRINGS

Best paired with first dishes and aged cheeses.

VINTAGE PRODUCED: 2019.

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