

PREVIEW

The Aglianico vineyard of Tenuta Fonzone in Paternopoli extends along both sides of a hill. It ranges in altitude from 360 to 430 m. above sea level. The land has different exposures and soils – generally clay- which present significant variations from area to area.

The grapes for this wine are collected from the lower portion of the hill. These are harvested around the end of October and briefly macerated, and then aged for ten months in stainless steel. Only in small part of the most is refined in woods of second and third passage. Conceived to be appreciated in the most immediate characteristics of the noble Irpinia grape.



Aglianico

IRPINIA AGLIANICO DOC



DATA SHEET

Denomination: Irpinia Aglianico DOC
Composition: Aglianico 100%
Grapes origin: Tenuta Fonzone, Paternopoli (AV)
Soil: clay loam
Altitude: 380 – 420 m a.s.l.
Exposure: west, south-west, south-east
Planting year: 2005
Planting density: 4500 plants per hectare
Training system: espalier
Pruning: spurred cordon
Yield: 60 quintals per hectare
Harvest period: third decade of October

WINEMAKING AND AGING

The grapes are harvested by hand and placed in perforated boxes, rushed to the nearby wine cellar and meticulously de-stemmed. The must is fermented and briefly macerated in stainless steel tanks. It is aged in steel and minimally in barrel of second and third passage.

ORGANOLEPTIC CHARACTERISTICS

The color is ruby red with purple hues. It is characterized by an intense aroma of violets, dried rose, red fruits, black cherry and typical herbaceous varietal notes. The taste is concentrated, soft, with a pleasantly long and spicy final.

PAIRINGS

Ideal for cold cuts, soups, important first courses, red meats, medium-aged cheeses.
Service Temperature: 16°- 18° C