



AGLIANICO DEL VULTURE DOC

Grapes

100% Aglianico del Vulture

Production Area

Basilicata

Vinification

Grapes are picked up manually in October, using little boxes, and then destemmed and softly pressed. It follows the traditional vinification in red at controlled temperature of 22-24° and the ageing in barriques. The bottling takes place around the end of the following year, after the harvest.

Description

Ruby red colour with garnet hints. On the nose is complex and broad, with a fruity and elegant bouquet and defined spicy notes. Intense scents of cherry and jam, blackcurrant and rosemary, tobacco and cinnamon and delicate vanilla traces. Dry and warm on the mouth, with a long aromatic finish.

Food pairing

Perfect with red roasted meat. Excellent also to be enjoyed on its own.

Serving temperature

16°-18°C

Bottle

Baros, 0,75 l

Characteristics

Alcohol: 13%vol.
Sugar: approx.10g/l

BRUNILDE
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MENZIONE



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