



## AGLIANICO DOC

Aglianico is a vine of great tradition, probably originating in Greece and introduced in Italy in the VII-VI century a. C. Uncertain etymology: some refer to the Greek origin of the vine (Hellanic or Hellenic), others to the ancient city of Elea / Velia (Eleanico). The most famous wines of ancient Rome were mainly obtained from Aglianico grapes. Il Porta (1592) identified the Hellenic vines with the ancient Helvolae described by Pliny and Columella. The original name (Ellenico or Ellanico) according to some became Aglianico during the Aragonese denomination, during the fifteenth century. The reds of Orneta are produced with Aglianico grapes from about 13 hectares of vineyards located in the countryside of Fontanarosa, Montefalcione at Fortuna, Paternopoli at Nocelleto at about 500 meters above sea level. The Mesozoic soil integrated with the volcanic contributions of Vesuvius, due to its permeability and its richness in potassium, produces grapes full of polyphenols and acids that give complexity and longevity to the wine.

**NAME:** Denomination of origin DOC. DOC

**GRAPES:** 100% Aglianico

**WINE TYPE:** Red

**MUNICIPALITY OF VINEYARD LOCATION:** Fontanarosa (AV), Montefalcione (AV), Paternopoli (AV).

**EXPOSURE:** South-East

**ALTIMETRY:** From 480 to 523 m s.l.m.

**TYPE OF LAND:** Vine of great adaptability to hilly soils of predominantly volcanic origin, but which offers exceptional results in clayey-calcareous soils.

**TRAINING SYSTEM:** espalier breeding with spurred cordon pruning.

**PLANT DENSITY:** 4000 plants per hectare

**AGE OF VINEYARD:** About 20 years

**HARVEST PERIOD:** End of October, early November, selection in the vineyard, harvest by hand.

**YIELD PER HECTARE:** 80 quintals / ha

**VINIFICATION:** Maceration for about 15 days, partially fermented with fully malolactic native yeast starter.

**AGING:** Steel tanks at controlled temperature 80% and French oak barrels for a period of 3 months 20%.

**COLOR:** Intense ruby red

**BOUQUET:** Offers a complex bouquet reminiscent of violet, currant, wild blackberry.

**ORGANOLEPTIC EXAM:** Enveloping and elegant in the mouth, tannic but rightly balanced.

**PAIRINGS:** Accompanies red meat, dishes based on spices or truffles and aged cheeses.

