

RED

Canneto IGT

Aglianico del Vulture 100%



With its 35-year aging period, Canneto is definitely one of the historic wines of Casa Vinicola D'Angelo. Known for being one of Southern Italy's first wines to be refined in barriques, this is a balanced and harmonious Aglianico.

A great choice for any occasion.

The name comes from the numerous reeds ("canne" in Italian), found in the vineyards, which are very important for the training and growth of the vines.

Harvested: Exclusively by hand in mid/late October

Vinification: Traditional medium-to-long vinification process, 15 days in 8000-litre vats.

Refinement: 18 months in barriques, followed by a further 6 months in a bottle

Alcohol content: 13,5%

Bottle: 75cl

Characteristics

Colour: Intense ruby red with garnet hints.

Bouquet: Intense, wide, balanced and well-developed.

Flavours: Robust, soft, velvety and harmonious.

Characteristics of the production area

Production area: Barile, in the Basilicata region

Soil composition: Medium texture soil of volcanic origin

Training system: Guyot

Age of the vines: 45 years

Exposure of the vineyard: East / Southeast

Altitude: 400m above sea level (1300 feet)

Plants per hectare: 4000

Average yield: 3500 litres per hectare

First vintage: 1985

How to enjoy it

Goes well with: Pasta or rice dishes with vegetables and/or meat, as well as with white or red meat.

Perfect with baked pork loin.

Serving temperature: Ideally between 16–18 °C.

When to open it: Ideally, open the bottle and let the wine breathe for at least 35 minutes before serving.

Wine Glass: Large. Ideal for intense and well-structured reds that need oxygen to release their rich and complex aromas.

Aging: Can be drunk immediately, however, it may improve if kept in a cellar for up to 30 years.