

AGLIANICO 2019

BENEVENTO IGP



GRAPE VARIETY: The AGLIANICO grape variety is indigenous to Southern Italy with a proven Greek heritage (Aglianico is a derivation of Hellenicus). Campanian Aglianicos are arguably the best expression of this variety which thrives in volcanic soils. This is variety capable to age for decades. Terra di Briganti is linked to a minimalistic approach both in the vineyard (8 hectares biodynamically farmed) and in the cellar avoiding over-produced wines.

PRODUCTION'S AREA: Sannio district in the Campania region. More specifically the grapes sourced for this Aglianico come from both Casalduni and Torrecuso.

VINEYARD: 8 Ha. In total. The grapes sourced for this Aglianico average 15 years of age.

EXPOSITION AND ALTITUDE: South and south east facing, sitting at 300 – 350 mts above the sea level.

SOIL: Torrecuso varied nature of soils includes sandstone and deep dark clay. Marked by continental climate with snow in the winter time, rugged Sannio is the coolest part of the Campania region.

TRAINING SYSTEM: Guyot .

DENSITY: 2.500 dry farmed vines per hectare.

YIELDS: 60 q.li/Ha

HARVEST: end of October (hand harvested).

VINIFICATION: Hand harvested with strict grape's selection. Fermentation takes place in steel vats with indigenous yeast only. 40 days including the maceration. No temperature control except when it exceeds 23°C. Soft pressed. .

AGEING PROCESS: 60% of the wine is aged for 6 months in stainless steel tanks, 40% in used barriques and tonneaux, followed by 2 months in the cellar before being released to the market (according to the single vintage). Not stabilized, unfiltered and unfiltered. Therefore the wine can throw some sediments.

ALCOHOL BY THE VOLUME: 13,5%

MAIN CHARACTERISTICS: The Aglianico 2019 displays an evolving colour, definitely garnet with some dark ruby hues. The aromas remind the Mediterranean garrigue, black olives and spice. Exotic black cherry and earthy (almost bloody) texture. Earthy elegance with some bitter rusticity on the palate, this wine is supported by good level of acidity giving way to a persistent and intense mouthfeel.

FOOD AND WINE PAIRING: This wine enhances the flavors of the culinary tradition of Campania including complex lamb plates, grilled meats and baked ziti. Great pairing with well cured cold cuts, aged hard cheeses and grilled vegetables. Serve it at 18°C. max.

BOTTLES PRODUCED: 4.500

CERTIFICATION: Organic, biodynamic and vegan.