

Benepop Vol. II 2019 (Red) by Terra di Briganti

PRODUCER

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.

APPELLATION Declassified wine (no DOC)

WINE REGION Campania – Sannio

ALTITUDE

300 mt above the seal level (South and SE exposure)

SOILS

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



VARIETALS 50% Aglianico, 50% Sciascinoso

YIELD PER HECTARE

7.000 kg /ha

TRAINING SYSTEM Guyot

HARVEST

Sciascinoso: 3rd week of Sept.

Aglianico: 3rd week of October

VINIFICATION

The two varietals are separately processed from the beginning. The hand harvested grapes are carried to the cellar in 18kg bins and then double sorted, destemmed and then pressed. The must clarifies itself with static gravity in stainless steel vats where ferments with only the help of the indigenous yeast at controlled temperature. The partially sweet wine is left to refine on its lees for about 6 months. At the beginning of the Spring the wine is bottled. The natural increase of the temperature favors the resumption of the fermentation inside the bottle and the yeast eats all the sugar in excess. Unfined and unfiltered. It is recommended to suspend the natural sediment in the bottle before consume in order to fully enjoy this fun wine. Just turn upside the bottle a bit (not too much). Open the bottle only when very chilled and avoiding any rushed movement. The slower, the better.

BOTTLES PRODUCED 1.500

WINE DESCRIPTION

Almost light cherry at sight, this pet nat offers a good bubble intensity.

Appealing floral sensations, raspberries, and bloody orange lead to a soft touch of white pepper. Due the presence of its own lees, the wine displays as well cidery notes and yeasty sharpness.

The palate is dry (no residual sugar left) and gives way to a lingering finish marked by good supporting acidity.

SERVICE TEMPERATURE 8°C

FOOD PAIRING Excellent option for all the antipasti, light salads, fried fish, scallops and tempura.

CERTIFICATIONS Organic and Vegan