

SCIASCINOSO 2019

SANNIO DOC

GRAPE VARIETY: The SCIASCINOSO grape variety has a long tradition in Campania and it has been almost always used as a blending grape with other local reds like the almighty Aglianico and the Piediroso. Only a handful of growers has believed that Sciascinoso could have its own show and Terra di Briganti is among them. This estate 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

VINEYARD: 8 Ha. In total. The grapes sourced for this Sciascinoso come from different vineyards in Torrecuso and Casalduni.

EXPOSITION AND ALTITUDE: south and south east facing, sitting at 250 – 300 mts above the sea level.

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

TRAINING SYSTEM: Guyot .

DENSITY: 2.500 dry farmed vines per hectare.

YIELDS: 70 q.li/Ha

HARVEST: end of September (hand harvested).

VINIFICATION: Hand harvested with strict grape's selection. Fermentation with indigenous yeast only for 15 to 20 days. Soft pressed. No temperature control except when it exceeds 23°C.

AGEING PROCESS: aged for few months in stainless steel tanks, then bottled and put at rest in the cellar before being released to the market in spring time (according to the single vintage). Not stabilized, unfinned and unfiltered. Therefore the wine can throw some sediments.

ALCOHOL BY THE VOLUME: 12,5%

MAIN CHARACTERISTICS: The 2019 Sciascinoso displays an evolving violet colour, definitely dark and vibrant with blueish hues. Its intense aromas evoke notes of earthy young fruit, blackberries and some subtle spiciness. Earthy elegance and lively freshness on the palate, this wine is supported by good level of acidity giving way to a persistent mouthfeel.

FOOD AND WINE PAIRING: This wine enhances the flavors of the everyday popular culinary tradition of Campania including piazza and many kind of simple tomato sauce pasta (think of rigatoni and cherry tomatoes). Great pairing with soft cheeses and grilled vegetables. Serve it slightly chilled.

BOTTLES PRODUCED: 3.600

CERTIFICATION: Organic, biodynamic and vegan.

Sciascinosa

Terra
di
Briganti

