



## Nonna seppa

### IRPINIA CAMPI TAURASINI DOC

**APPELLATION:**

Irpinia Campi Taurasini DOC

**GRAPE VARIETY:**

100% Aglianico

**PRODUCTION AREA:**

Montemarano(Av), Italy

**VINEYARD:**

Three hectares of Aglianico grapes, grown in rows in a vertical-shoot position, using spurred cordon. On clayey terrain with limestone deposits, with a density of 3,500 plants per hectare.

**HARVEST:**

The harvest is done by hand from end October to early November, using only a selection of the best grapes.

**VINIFICATION:**

Pre-fermentation maceration of the grapes maintaining a cold temperature for ca. 2 days, followed by fermentation. The fermentation takes place in stainless steel tanks, under a controlled temperature, for ca.15-16 days.

**MATURING:**

In steel tanks for circa 20 months, after which it rests in the bottle for at least another 6 months.

**ORGANOLEPTIC QUALITIES:**

Brilliant ruby red with garnet reflections, fragrant perfumes of marascino cherry, cinnamon and nutmeg, vanilla and anise. The taste is full and balanced with medium tannins that confer a good aromatic persistence.

**FOOD PAIRING**

An excellent wine for drinking with the finest roasted red meats and game. Goes very well with aged cheeses.

**SERVING TEMPERATURE**

To be served at circa 18°C.

**TECHNICAL SPECIFICATIONS**

Alcohol 14,00% Vol.

