

Red Capriccio - AGLIANICO

Type: Aglianico Campania I.G.P.

Grapes: Aglianico 100%

Area of production: District of Naples

Field: Sandy, Clay



VINIFICATION

System of cultivation: Cordone Speronato

Production per hectare: 90 Tonnes

Harvest time: End of October

Maceration: Changable duration

Harvest: Manual

Duration: 1 week

Fermentation: Steel

Refinement: Steel and bottles

Temperature of fermentation: 24° - 28° C

Alcoholic Degree: 13%



DESCRIPTION

Red Capriccio – Aglianico IGP Campania

A wine with an intense color and violet hues, with the scent of cherry sensations blending with the vanilla. The taste is enveloping and intense, with important but silky tannins.

