

# Capriccio of 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 Hectar:** 90 Tonnes

**Maceration:** Changable duration

**Harvest time:** End of October

**Harvest:** Manual

**Duration:** 1 week

**Fermentation:** Steel

**Refinement:** Steel and bottles

**Temperature of fermentation:** 24° - 28° C

**Alcoholic Degree:** 13%



## DESCRIPTION

### Capriccio of Aglianico - 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

Capriccio

Capri Moonlight