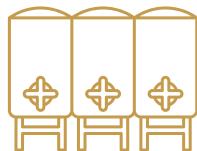


Campania Aglianico

-Cantine Terranera-



Italy
Campania
Grottolella



VINIFICATION

The must ferments on the skins in stainless steel at a controlled temperature of 24-25°C, promoting the extraction of color and tannins.



AGEING

After fermentation, the wine matures for one year, partly in stainless steel and partly in Slavonian oak barrels, developing complexity and structure.



TASTING NOTES



Intense ruby red.



A generous fruity fragrance with layered spice notes and a hint of balsamic.



CLASSIFICATION

I.G.T.

WINE TYPE

Red

ALC./VOL.

13,5%



GRAPE VARIETIES

100% Aglianico

AGRICULTURAL SYSTEM

Conventional



Robust tannins support a concentrated structure, rich in flavor, enlivened by ripe fruit and enriched with hints of leather and fur.