

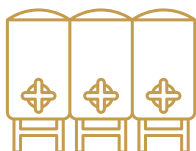


# Campania Aglianico

-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.



Intense ruby red.



## TASTING NOTES



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.