



M
MANIMURCI

CALORE

AGLIANICO I.G.T. CAMPANIA

This wine is made from selected aglianico grapes; its name recalls the name of the river that cross our hills.

VINEYARDS

Hills in Paternopoli, little town near Taurasi DOCG growing area 500 m. above the sea level.

VINIFICATION

Selection of grapes in the vineyards and in the winery. Maceration and fermentation of the must at checked temperature. Aging with a process of microoxydation; then next step in bottle for at least 3 months.

ORGANOLEPTIC DESCRIPTION

Ruby- red colored with red fruits aromas (cherries and plums); it's a full-bodied wine with a well balanced level of tannins.

GASTRONOMIC SUGGESTION

Match this wine especially with red meats and game but it is a wine to accompany any dish too.

ANALYTICAL INFORMATION

Alcohol content: 12,0 - 12,5 % vol.

Total acidity: 5,85 g/l

GRAPES VARIETY

100% Aglianico Irpinia

YEALD PER HECTARE

80 quintals/ha

WINE TRAINING

Sunburst shaped espalier.