



SCHOLA HIRPINA

HIRPUS

IRPINIA AGLIANICO D.O.C.

This wine comes from a wonderful natural amphitheatre, from vineyards located at 500m. above the sea level. Its main distinctive features are its elegance and finesse, its fruity and smooth aromas.

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 micro-oxygenation; then next step in bottle for at least 2 months.

ORGANOLEPTIC DESCRIPTION

Deeply garnet-red colored, this wine has complex aromas of red fruits (cherries and plums) and of spices. On the palate, its taste results to be complete and intense. The delicate tannins complete this full-bodied wine.

GASTRONOMIC SUGGESTIONS

You can pair this wine especially with roasted meats and game, but you can also pair it with every course.

ANALYTICAL INFORMATION

Alcohol content: 13,5% vol.
Total acidity: 5,85 g/l

GRAPES VARIETY

100% Aglianico Irpinia

YEALD PER HECTAR

90 quintals/ha

WINE TRAINING

Sunburst shaped espalier