



## “1920” AGLIANICO TABURNO DOC

<b>APPELLATION</b>	Aglianico Taburno DOC
<b>VINTAGE</b>	2012
<b>VINE</b>	100% Aglianico grapes selected and harvested by hand in boxes
<b>PRODUCTION AREA</b>	Hills of Taburno
<b>VINEYARDS ALTITUDE</b>	450 m asl
<b>BREEDING SYSTEM</b>	Guyot
<b>SOIL TYPE</b>	Clay
<b>VINEYARD EXPOSURE</b>	Southwest
<b>STRAW DENSITY PER HECTARE</b>	5500
<b>YELD PER HECTARE</b>	40 ql
<b>AVERAGE AGE OF THE VINES</b>	40 years
<b>HERVEST PERIOD</b>	Beginning of November
<b>VINIFICATION</b>	Vinification for about 20 days in steel at controlled temperature
<b>FERMENTATION</b>	20-25 days in stainless steel fermenters with fullers
<b>AGING</b>	24 months French and American oak barriques and then bottled where it rests for another 12 months
<b>ALCOHOL CONTENT</b>	14,50% vol
<b>PACKAGING</b>	Conical bottle, corrugated cardboard, cork stopper
<b>PROFILE</b>	Characteristic and persistent smell, harmonious and full-bodied flavor
<b>SERVING TEMPERATURE</b>	16-18°C
<b>SUGGESTED PAIRINGS</b>	Game and spicy cheeses
<b>STORAGE</b>	Dry room with controlled temperature
<b>TASTING GLASS</b>	Large ballon

CANTINE IANNELLA®  
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