



AGLIANICO DEL TABURNO DOCG ROSATO

APPELLATION	Aglianico del Taburno DOCG
VINTAGE	2017
VINE	100% Aglianico grapes
PRODUCTION AREA	Hills of Taburno
VINEYARDS ALTITUDE	450 m asl
BREEDING SYSTEM	Guyot
SOIL TYPE	Clay
VINEYARD EXPOSURE	Southwest
STRAW DENSITY PER HECTARE	4500
YELD PER HECTARE	90 ql
AVERAGE AGE OF THE VINES	20 years
HERVEST PERIOD	Second ten days of October
VINIFICATION	Fermentation in steel containers at controlled temperature
FERMENTATION	Steel containers
ALCOHOL CONTENT	13,00 % vol
PACKAGING	Truncated bottle bt 0.75 cl
PROFILE	Soft pink, the palate is fresh and delicate, with a harmonious and dry taste.
SERVING TEMPERATURE	10-14° C
SUGGESTED PAIRINGS	Risotto, stewed meat
STORAGE	Dry room with controlled temperature
TASTING GLASS	Tulip glass

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