



AGLIANICO DEL TABURNO DOCG

APPELLATION	Aglianico del Taburno DOCG
VINTAGE	2015
VINE	100% Aglianico grapes selected and harvested by hand in boxes
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	75 ql
AVERAGE AGE OF THE VINES	20 years
HERVEST PERIOD	Third decade of October
VINIFICATION	Vinification in steel, at controlled temperature
FERMENTATION	15 days in stainless steel fermenters with fullers
AGING	6 months in French and American oak barrels
ALCOHOL CONTENT	14.00% vol
PACKAGING	Conical bottle (0,75L), corrugated cardboard type, cork stopper
PROFILE	Full and harmonious flavor, strong and persistent nose.
SERVING TEMPERATURE	18°-20 °
SUGGESTED PAIRINGS	Red meats, spicy cheeses
STORAGE	Dry room with controlled temperature
TASTING GLASS	Large ballon

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