



“DON NICOLA” - AGLIANICO DEL TABURNO DOCG - RISERVA

NAME	Don Nicola
APPELLATION	Aglianico del Taburno DOCG
VINTAGE	2013
VINE	100% Aglianico grapes carefully selected and harvested by hand in boxes
PRODUCTION AREA	HILLS OF THE TABURNO
VINEYARDS ALTITUDE	450 m asl
BREEDING SYSTEM	Guyot
SOIL TYPE	Clay
VINEYARD EXPOSURE	Southwest
STRAW DENSITY PER HECTARE	5000
YIELD PER HECTARE	40 q/l
AVERAGE AGE OF THE VINES	40 years
HERVEST PERIOD	Beginning of November
VINIFICATION	Vinification in steel at controlled temperature
FERMENTATION	20-25 days in stainless steel fermenters with fullers
AGING	12 months steel, 12 months in French and American oak barrels and then bottled, where it rests for another 12 months
ALCOHOL CONTENT	14,50% vol
PACKAGING	Conical bottle - 0.75 cl, corrugated cardboard, cork
PROFILE	Full and harmonious flavor, strong and persistent smell
SERVING TEMPERATURE	18-20° C
SUGGESTED PAIRINGS	Red meats, spicy cheeses
STORAGE	Dry room with controlled temperature
TASTING GLASS	Large ballon

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