



PASSITO DI AGLIANICO

APPELLATION	Beneventano IGP
VINE	100 % Aglianico
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	8 quintals/ha
AVERAGE AGE OF THE VINES	20 years
HERVEST PERIOD	Third decade of November
VINIFICATION	Natural drying on the vines. After fermentation in steel containers, it is transferred to barrique for about 9 months and then bottled.
ALCOHOL CONTENT	15.00 % vol
PACKAGING	0.50 L bottle, 6 and / or 12 bt cartons
PROFILE	Dense and intense ruby red color with hints of fresh fruit among which stand out cherries and sweet morello cherry. In the mouth it has a light spiciness on the bottom and a light tannin astringency, completed by a defined sugary note.
SERVING TEMPERATURE	10-14° C
SUGGESTED PAIRINGS	Dry pastries, tarts and dark chocolate
STORAGE	Dry room with controlled temperature
TASTING GLASS	Tulip glass

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