

Vinosia

Aglianico Neromora DOC

100% Aglianico

Tasting Notes:

Deep dark fruits, round tannins, hints of toasted oak with substantial cherry and herbal finish that is smooth and velvety. Great with aged cheeses, grilled stuffed peppers, veal and pork meats, and pasta with tomato sauce.

Vineyards:

Region: Irpinia, Campania, Italy
Size: 15 hectares
Training Method: Vertical Guyot training (renewable cane)
Planting Density: 1,600 vines per acre
Soil Composition: Hillside vineyard with volcanic soil
Elevation: 400 meters
Exposure: South and Southwest
Year Planted: 1998
Practices: Sustainable

Winemaking:

Harvest: Machine harvested in early-November
Fermentation: 12 day maceration on the skins; spontaneous fermentation (inoculation only if necessary)
Malolactic Fermentation: Full in French Oak Barrels

Aging:

Aged 6 to 8 months in 225L French oak barrique with an additional 4 months in bottle before release. Aging potential up to 6 years.

Technical Data:

Alcohol: 13.3%
pH: 3.61
Acidity: 5.8 grams/liter
Residual Sugar: 2.5 grams/liter

Quantity Produced: 12,500 cases



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