



## Irpinia DOC Aglianico 2016

Antica Hirpinia SRL Soc. Agr., Campania, Italy

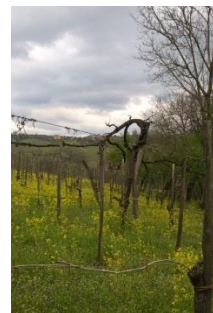
eCommerce # 920230 | 13.5% alc./vol. | \$22.35

*Gentle and flowery, with generous hints of ripe red fruits. It's a full bodied red wine, but never loud. The long finish is all played on raspberries, violets and with a surprising hint of rosemary.*

### Winery & Terroir:

In 1959 several friends came together to form first wine cooperative in Taurasi. In 1992 the cellar, already called Antica Hirpinia, bottled the bottle #1 of **Taurasi DOCG**. Today Antica Hirpinia is still a private cellar led by a group of friends.

Campania Region is characterised by the presence of historical and varietal vineyards. Among them it is possible to distinguish a costal nucleus, a volcanic nucleus and one tied to the inner lands. Inside these lands, as in the case of Irpinia, defined by frigid and rainy winters and clayey soil, formerly subjected to the volcanic activity. Irpinia lands are one of the oldest vine settlements.



### Vinification:

Fermentation in stainless steel tanks. 50% aged 12 months in cement, 50% - 12 months in big barrels. Blended in cement where they continue the aging for 12 months. >6 months in the bottle.

**Variety:** Aglianico 100%

**Residual sugar:** 1.5 g/L

**Serving suggestion and food pairing:** Serve at 16°C. Perfect accompaniment for pizza with cheese and bacon, meatloaf, beef burrito, roast-beef.

**Luca Maroni**

**90p**



Luca Maroni