



## Aglianico Irpinia DOC 2020

### BACKGROUND

The Mastroberardino family, leaders in Italian viticulture, are largely responsible for the revival and elevation of Irpinian and Campanian winemaking post WWII. Their efforts ignited a resurgence in quality red and white wine production in all of Southern Italy. Working primarily with Campania's ancient, native varieties, Fiano, Greco, and Aglianico, Mastroberardino has resuscitated would-be extinct grapes into world class varieties. The powerful, age worthy Aglianico grape, native to Campania, has been produced into wine since Ancient Roman times. However, the grape fell into near extinction until the late 1940's, when the Mastroberardino family began a comprehensive restoration project at their estate in Irpinia. Careful site selection and clonal propagation has led to the production of some Italy's finest red wines.

### TERROIR & VINTAGE NOTES

This Aglianico is produced from estate vineyards that lie mainly on clayey soils with southeast-facing exposures and at an average 400m as.l. Vines are Espalier-trained with Guyot and spurred Cordon pruning. The average planting density is 4,000 vines / ha. Vines are on average 15 years old. Yield is roughly 8,000 kg/ha (7,100 lbs/acre) and 2 kg/vine (4.40 lbs/vine).

### WINEMAKING & AGING

Grapes are hand picked at the end of October and beginning of November. Fermentation in stainless steel, followed by ten months aging in wood, with an additional six months in bottle.

### TASTING NOTES

Deep ruby. Intense aromas of black cherry, wild blackberry, violet, and spices. Elegant and soft on the palate, with notes of berries and strawberry jam.



### ORIGIN

Irpinia DOC, Campania, Italy

### GRAPE VARIETIES

100% Aglianico

### SIZES

750ml

### TECHNICAL DETAILS

ABV: 13%, TA: 5.9, Ph: 3.47, Closure: Cork

### WINEMAKER

Massimo Di Renzo



750ML

