



# Mastro Aglianico Campania IGT 2021

## 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 varietals, 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

Mastro Aglianico is produced from various estate vineyards characterized mainly by chalky-clay soils. Sitting at an average 350m a.s.l. with south-east exposures, the vines are Espalier-trained and Guyot-pruned. Vines are planted at a density of 3,000 vines/ha, with an average yield of 8,000 kg/ha (7,140 lbs/acres) and 2,6 kg/vine (5,80 lbs/vine).

## WINEMAKING & AGING

Vinified in stainless steel tanks at a controlled temperature. Refinement for at least one month in bottle before release.

## TASTING NOTES

Ruby red. This fresh, youthful red has notes of strawberry, cherry, blackberry, and violet flowers. The palate is smooth and medium bodied, with red fruits on the palate and a fruity finish.



750ML



## ORIGIN

Campania IGT, Campania, Italy

## GRAPE VARIETIES

100% Aglianico

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 12.5%, Closure: Cork

## WINEMAKER

Massimo Di Renzo

