

GRAPE VARIETY

100% Aglianico

PRODUCTION AREA

Hillside vineyards in the municipalities of Luogosano, Sant'Angelo all'Esca and Taurasi.

ALTITUDE

350 metres above sea level

SOIL TYPE

Calcareous clay with evident volcanic outcrops

VINIFICATION

The grapes are harvested at full ripeness, then transported to the cellar, selected by hand and destemmed. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks, and skin maceration lasts for about two weeks. The wine is aged in French oak barriques for 12 months, for a further 24 months in concrete tanks and at least another six months in bottle before release.

TASTING NOTE

Colour: Intense ruby red.

Aroma: Fresh berry and cherry fruit aromas with a complex bouquet of spice and liquorice.

Taste: Full-bodied and complete with ripe and elegant tannins.

FOOD PAIRING

Well-suited to wild game meats, game birds and seasoned cheeses. Best served at a temperature of 18-20°C. Open the bottle an hour before serving.

CAMPANIA

- TAURASI - AGLIANICO
- FIANO DI AVELLINO
- GRECO DI TUFO
- FALANGHINA
- CODA DI VOLPE



SANTO STEFANO

IRPINIA CAMPI TAURASINI D.O.C.

The Aglianico vine has long been recognised for its capacity to produce wines of truly exceptional quality. "Santo Stefano" is the result of estate-grown Aglianico grapes, a wine expressing the vine's singular characteristics of aromatic complexity and structure.