

MONSERRATO
1973

Tecnoagricola
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AGLIANICO MONSERRATO 1973



From one of the most ancient of the vineyard at the entrance of our Farm we hand-select the best Aglianico grapes of each vintage and only in the best we produce this wine in purity that we start selling two years after the grape harvest.

Vinification

Light rippling, pressing of the intact berries and transfer of the must in steel tanks stainless steel for fermentation alcohol by maceration of the skins for about 15 days; decanting, beaming; malolactic fermentation in steel

Ageing and refining

Aged part in tank of steel, part in large Slavonia oak barrel for 18 months. It follows refinement in bottle for a further 6 months.

Properties

Bright ruby red, on the nose has hints of marasca, black pepper, licorice and tobacco, with aging it changes on empire human tones and ethereal. Austere, tannic, it makes with strength the nerve of the most famous of Campania the black berry wine.

Denomination

Aglianico DOP Sannio

Grapes

100% Aglianico

Location

Contrada La Francesca - Benevento – Italy

Altitude

300 mt above sea level

Soil

tuffaceous and clay-rich, highly organic

Exposure

South West

Growing System

Guyot espalier

Density

4000 plants per hectare

Year of first installation

2003

Yield

6000 Kg per hectare

Type of agriculture

organic

Harvesting

hand harvesting with manual selection of grapes in 15 kg crates

Harvest season

last decade of September

Proof

13%

Serving Temperature

15-16 °C