

**MONSERRATO**  
1973



## RINTOCCO MONSERRATO 1973

Aglianico has been one of the first vine grapes installed in our farm, in the far 1998. Our Aglianico is elegantly tempered tanks to the unique organic properties of our soil and to the plantation system in the freshest lots of our farm. Also the Camaiola (Barbera del Sannio) wine variety was planted few years ago in our farm and is the result of a careful selection among the best grapes of our Samnitic territory. We have decided to blend those two wine varieties to embellish the traditional character of the Aglianico through the scent, elegance and smoothness of the Camaiola

### Vinification

Gentle docking and soft crushing of the grapes. Alcoholic fermentation of the must in stainless steel containers. Secondary fermentation on the rinds for 10/12 days. Finally racking, settling and decanting. Malolactic fermentation and refining in stainless steel containers. The vinification of the two varieties is separate, finally they are assembled together during the refining.

### Ageing and Refining

Our Rintocco is refined partly in oak tasks, partly in steel containers for 7 months; it is bottled in spring time

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### Sight

Brilliant ruby red tones with violet glare.

### Aroma

Marasca cherry and raspberry scent, with final liquorices fragrance.

### Flavor

It boasts a rare medium tannic structure and a unique roundness and sweetish taste. It closes with a precious sapidity.

### Denomination

Rosso IGP Beneventano

### Grapes

75% Aglianico; 25% Camaiola

### Location

Contrada La Francesca – Benevento – Italy

### Altitude

270 mt above sea level

### Soil

Tuffaceous and clay-rich, highly organic

### Exposure

SW

### Growing System

Guyot espalier

### Density

4.000 plants per hectar

### Year of first installation

1998

### Yield

6500 Kg per hectar

### Type of agriculture

Organic

### Harvesting

Hand harvesting

### Harvest season

Second decade of October

### Proof

13% vol

### Serving temperature

11°C – 13°C