



SCIASCI'



Variety: Sciascinoso 85% + Aglianico 15%

Vineyard location: town of Solopaca, Sheet 8, parcel 187+353+75+171

Altitude: around 150 msl

Exposure: east / west

Soil: sandy with little stones

Grape yield: 70 ql/ht

Training system: single *guyot* 3600 plants/hectare

Harvest: hand picking between late September (Sciascinoso) and beginning of October (Aglianico). Green harvest in July

Vinification: single variety vinification. Handmade berries selection, controlled temperature fermentation in 55 hl Allier oak casks with daily pumping over skins. Indigenous yeasts and soft pressing. Malolactic fermentation

Maturation: 24 months in 55 hl Allier oak casks

Fining: bottle for minimum 24 months

Aging: up to 10 years

Colour: ruby red with purple reflex

Nose: red fruits, cherries and liquorice

Flavor: silky and elegant plums and herbal notes, soft and balanced tannins

Serving temperature: 60° - 65° F. In summer 35°- 40°F less

Annual production: 6.000 bottles

Cork: DIAM 5

