

SAFINIM 2015

Denomination: Sannio Aglianico DOC Riserva

Certification: organic wine conversion

Area: Casalduni – Guardia Sanframondi

Grapes: Aglianico 100%

Soil: clay - calcareous

Altitude: 420 mt. s.l.m. average of the vineyards

Exposure: south / south-west

Training system: Guyot 3500 vines/hectare

Production: 60 ql./ha

Harvest period: end of October

Harvest: manual, in boxes

Vinification: Fermentation with indigenous yeasts, long maceration in steel with the skins, on average 30 days, maturation in barriques 24 months and 12 months in bottle

Description:

He spent two years in barrique, then a year of aging in bottle. In the glass shows a dense ruby color with garnet to the nail. On the nose, it reveals a mixture of berries and spices, dark rose petals and peppery notes. On the palate shows a body in excellent balance, with one solid freshness and a calibrated and fine-grained tannin, manages to be soft yet intense and with an ending pleasantly persistent.

Alcohol: 14,00 % Vol

Acidity: 5,36 gr/lit

Volatile: 0.66 gr/lit

Dry Extract: 30.05 gr/lit

Service temperature: 18 °C



Cantina Fosso degli Angeli

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