

Idilio Aglianico Terre Stregate

Balance and harmony, this is Idyll. An IGP Aglianico, with its characteristic ruby red color and intense, decisive aroma. A wine with character, moderately structured, very harmonious. A star born from chaos, which embraces and preserves both present and future.

Aglianico Beneventano Igp

Variety: 100% Aglianico

Production Area: Colline Guardiesi

Altitude: 300/400 meters above sea level

Soil Type: Clayey-calcareous, rich in skeleton

Vines per Hectare: 4000 vines/ha

Planting Year: 2003

Cultivation and Pruning System: Simple horizontal espalier with Guyot pruning

Yield: 80 quintals/ha

Harvest Time: 3rd decade of October

Harvest: Manual, in crates, at the full aromatic ripeness of the clusters

Winemaking: The grapes, after careful selection, are crushed and destemmed and subjected to fermentation in stainless steel wine vats with thermo-conditioning. Alcoholic fermentation takes place at controlled temperature, ranging between 25/28 °C, capable of extracting the noble compounds from the skin with the help of periodic pumping over. At the end of fermentation, maceration follows with submerged cap: a very important phase because, in addition to extending the extraction period from the skins, it facilitates the stabilization of the color. Malolactic fermentation follows for the microbiological stabilization of the wine.

Maturation: Entirely in stainless steel tanks. Followed by bottle aging (6/8 months).

Organoleptic Characteristics: Ruby red color; intense and decisive aromas, from typical spicy notes to fruity ones, with a soft but lively tannin. A wine with character, moderately structured, very harmonious.

