

# 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.

