

# Aglianico del beneventano IGT

**appellation**

Beneventano IGT  
(Typical Geographic  
Identification)

**grape mix**

Aglianico

**alcoholic content**

13%

**production area**

Province of Benevento

**system of cultivation**

Espalier with spurred cordon  
pruning

**yield per hectare**

70 t / ha

**altitude**

300 metres

**vinification**

Picked by hand in boxes, it is softly pressed and fermented cold at a controlled temperature in steel. Upon first racking the wine is put into steel silos to mature and then placed into bottles for ageing.

**organoleptic features**

The wine is a ruby red colour and presents a characteristic persistent aroma which recalls fruits of the forest. Dry and slightly tannic on the palate, which tends to velvety with ageing.

