

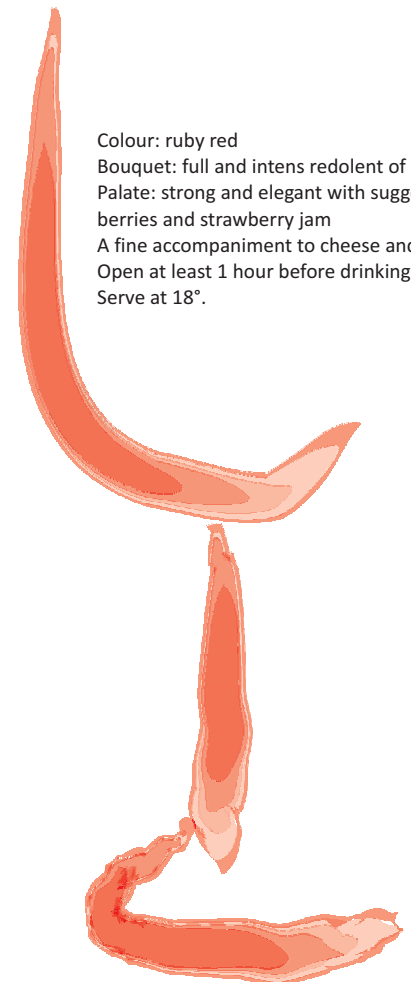


AGLIANICO MELITA

Denominazione di Origine Controllata
Campi Taurasini



Grape Variety: Aglianico 100%
Production Area: Luogosano (Avellino - Italy)
Training System: Guyot
Exposure: Sud - Ovest
Altitude vineyards: 400 metri a.s.l.
Period of harvest: beginning november
Yield per hectare: 75/80 quintals
Planting density: 4.000 plants per Ha
Maceration time: 18/22 days
Aged: at least twelve months in steel
Aged: at least twelve months in steel
Alcohol content: 13%
Total acidity: 5,25 - 5,50



Colour: ruby red
Bouquet: full and intense redolent of red fruits
Palate: strong and elegant with suggestions of berries and strawberry jam
A fine accompaniment to cheese and roast meats
Open at least 1 hour before drinking.
Serve at 18°.