



MASSERIA FRATTASI



CAUDIUM AGLIANICO BENEVENTANO IGT

Caudium was the capital of Sannio, with a sanctuary that still occupies the current fortified acropolis with a castle from the Longobards. The cultivation of the vine dates back to the Cretan period, about 3500 years ago. The soils are varied, limestone and marble, sandstone and marl, clay and stone materials. Aglianico is the oldest vine in the Greek world, the red par excellence, used for the best Greco-Roman wines.

WINEMAKING

Temperature-controlled skin maceration. Aging in French second-passage barriques with a strong and medium roasting for a few months. Subsequent maturation in the bottle.

ORGANOLEPTIC DESCRIPTION

Dark red. Scents of wild blackberries, blueberries, plums of red plums. Dense, pulpy, persistent.

PRODUCTION AREA	Masserie Gualignano e San Pietro, Montesarchio
GROUND TYPE	Clays, calcareous materials
WINEYARD	100% aglianico
ALTIMETRY	1240/1570 feet asl
CULTIVATION METHOD	Wired plant
HARVEST	Manual. First decade of November
ALCOHOL CONTENT	13%
SERVING TEMPERATURE	18°
ANNUAL PRODUCTION	10000 bottle

www.masseriafrattasi.it

Masseria Frattasi di Beniamino Clemente

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