



*Vini nati in Terre Vulcaniche*

CANTINE DEL NOTAIO

# LA FIRMA

Red D.O.C. Aglianico del Vulture

*An iron fist in a velvet glove*



## Grape

100% Aglianico del Vulture.

## Harvesting

manually in the first decade of November when the ripening process is complete. Vinification: maceration of about 20 days with a full extraction of notes from the fruit.

## Aging

in natural volcanic caves, in new french oak barriques or tonneaux for 1 year and 1 more year in bottle before releasing.

## Organoleptic Test

**Color:** impenetrable red ruby color.

**Nose:** to the nose it is very complex characterized by small black forest fruit notes, liquorice carob and greek hay.

**Palate:** full bodied and harmonious, characterized by velvet tannins and a long balsamic ending.

## Matching Suggestions

ideal with game, braised red meat and aged cheeses.

## Serving Temperature

at room temperature, at about 18°C.

## Size

37,5 cl - 75 cl - 150 cl - 300 cl.



[www.cantinedelnotaio.it](http://www.cantinedelnotaio.it)