



Vini nati in Terre Vulcaniche



CANTINE DEL NOTAIO

IL REPERTORIO

Red D.O.C. Aglianico del Vulture

*As my grandfather: a bit rude
but with a great heart!*

Grape

100% Aglianico del Vulture.

Harvesting:

manually in the second/third decade of October when the maturing process is at its best.

Vinification: maceration of about 10 days and vinification at controlled temperature in steel tanks. A traditional style wine.

Aging

in natural volcanic caves, in second and third passage french oak barriques or tonneaux for at least 1 year.

Organoleptic Test:

Color: impenetrable garnet ruby red.

Nose: very elegant to the nose, it reminds of marasca with spicy and liquorice notes.

Palate: rich, full with remarkable cherry notes and a marasca ending lightly spiced. Tannins are soft and pleasant.

Matching Suggestions

ideal with roasted meat and game.

Serving Temperature

at room temperature, at about 18°C.

Size

75 cl.



www.cantinedelnotaio.it