



Vini nati in Terre Vulcaniche

CANTINE DEL NOTAIO

IL SIGILLO

Red D.O.C. Aglianico del Vulture

The soft hug of the volcano



Grape

100% Aglianico del Vulture.

Harvesting

manually in the last decade of November/first days of December when the fruit is overripe.

It is a modern interpretation of a traditional Amarone style obtained with Aglianico del Vulture grape.

Vinification

maceration of about 30 days with a full extraction from the fruit that is completely mature.

Aging

in natural volcanic caves in barriques or tonneaux for a period of two year and one more year in bottle before releasing.

Organoleptic Test

wine of big body, powerful but elegant.

Color: garnet bright red.

Nose: very intense to the nose with hints of cherry jam, chocolate and black pepper.

Palate: opulent and very elegant with a soft taste. It is velvety and characterized by a long ending with chocolate and liquorice notes.

Matching Suggestions

it goes well with important dishes, aromatic meat and cheeses and also ideal with dark chocolate pastries.

Serving Temperature

about 18°C.

Size

75 cl.



www.cantinedelnotaio.it