

IRPINIA DOC ROSSO ISCHA PIANA



Type of wine: **Red**Denomination: **DOC**Varietal: **Aglianico 100%**

Production zone: Montemarano

CRU: Ischa Piana

Type of soil: Clayey-Calcareous

Vineyard density: 2500-3000 vines/hectare

Age of the vineyard: 5-10 years

Altitude: 400/450 meters above sea level

Exposure: South-east

Grape Yield: 9 tons/hectare
Harvest: by hand in small cases

Time of harvest: end of October/beginning of November

Fermentation: in steel with temperature control

Maturation: approximately 18 months in barriques and in large oak casks

Finishing in the bottle: 6 months minimum

Vine training system: espalier-guyot

Organoleptic analysis: lively ruby red color with reflections violet, offers captivating aromas of cherry and morello cherry ripe, sweet spices and licorice on a mineral background of graphite and earth.

In the mouth it shows consistency and intensity, tannins present but not aggressive, balanced. Roasted lamb, pork and aged cheeses not spicy to better appreciate this wine, frank and immediate, but able to express itself at its best even at a distance of 4-5 years.

Azienda Vitivinicola Salvatore Molettieri

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