



SALVATORE MOLETTIERI®

IRPINIA DOC AGLIANICO CINQUE QUERCE®



Type of wine: **Red**
Denomination: **DOC**
Varietal: **100% Aglianico**
Production zone: **Montemarano**
CRU: **Cinque Querce**
Type of soil: **Clayey-Calcareous**
Vineyard density: **2500-3000 vines/hectare**
Age of the vineyard: **5-10 years**
Altitude: **450/500 meters above sea level**
Exposure: **South-east**
Grape Yield: **7.5 tons/hectare**
Harvest: **by hand in small cases**
Time of harvest: **beginning of November**
Fermentation: **in steel with temperature control**
Maturation: **approximately 24 months in barriques and in large oak casks**
Finishing in the bottle: **6 months minimum**
Vine training system: **espalier-cordon spur**

Organoleptic analysis: intense ruby red color, Irpinia DOC aglianico Cinque Querce offers an intense nose, with hints of red fruits, spices and elegant balsamic and nail nuances carnation and cocoa. The taste is warm, full, with good softness, long and complex aromatic persistence, with a dense tannic texture. The tasting leaves in the mouth a long memory of ripe fruit and roasting. A wine of great character, to accompany game, red meats and medium-aged cheeses.

Azienda Vitivinicola Salvatore Molettieri

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