



campole®

Classification : Campania IGT

Grape varietal: Aglianico

Production area: Pontelatone (CE)

Vineyard Location: Audelino, Map 13, parcel 50, 84

Vineyard area: 4 Ha

Altitude: 500 feet s.l.

Soil type: volcanic

Training system: Guyot

Planting density: 5.200

Yield per hectare: 80 q.li /8 tons

Result per hectare: 65 %

Harvest period: First decade in October

Vinification: in stainless steel with maceration on the skins for 16 days with several rackings

Malolactic fermentation: in large format Italian casks

Fining: in bottle for 8 months

ANALYTICAL FACTS

Alcool: 13 %

Acidity: 6.30 g/l

PH: 3.4

Extract: 31 g/l

A bright red, offers a deeply spiced aroma with notes of dark fruit. Succulent midpalate, presenting hints of dark currant and spice notes on the fresh finish.

(Gambero Rosso)