

# janare

## AGLIANICO | ALFABETO LINE

DOP SANNIO AGLIANICO



### GRAPE

Aglianico

### ORIGIN

Sannio Beneventano - Campania

### HECTARES

50

### ALTITUDE

100-400 metres ASL

### VINE TRAINING SYSTEM

Guyot

### PLANTING DENSITY

3,500 vines per hectare

### AVERAGE AGE OF VINES

15 years

### HARVEST TIME

First ten days of October

### VINIFICATION TECHNIQUE

Maceration on the skins for 7 days with little remontage

### FIRST FERMENTATION

Entirely carried out in steel at 22-24°C

### MALOLACTIC FERMENTATION

Entirely carried out in steel

### AGEING

Mainly in stainless steel, only 20% of the final blend is aged in French wood

### BOTTLING

December of the year following harvest

### TERROIR

Grapes from the selection of vineyards spread over the different terroirs of the Janare estate, with the exception of the alluvial valley floors. As in conducting an orchestra, where it is the conductor's task to guarantee absolute harmony to the whole by ensuring that each component gives its best, here the work consists of selecting, in each vintage, the best grapes from different soils, morphologies and microclimates - the volcanic soils of the ignimbrite, the river terraces and the ancient black soil of the marly hills - with the result of an unflinching constancy of character and quality, which our valley is always able to guarantee.

### ORGANOLEPTIC CHARACTERISTICS

A wine of intense colour with violet hues. On the nose, cherry sensations blend with spicy ones. The taste is enveloping and intense with full but silky tannins.

### FOOD PAIRINGS

First courses with meat sauce, soups, and pasta with legumes, roasted or braised red meats, hard and mature cheeses.