

# janare

## LUCCHERO | CRU DEL SANNIO LINE

DOP SANNIO AGLIANICO



### GRAPE

Aglanico

### ORIGIN

Sannio Beneventano - Campania

### HECTARES

30

### ALTITUDE

120-400 metres ASL

### YIELD PER HECTARE

60-80 quintals

### VINE TRAINING SYSTEM

Guyot

### PLANTING DENSITY

4,000 vines per hectare

### AVERAGE AGE OF VINES

15 years

### HARVEST TIME

Second half of October, thinning in August to optimise production

### VINIFICATION TECHNIQUE

Grapes harvested by hand and processed with automatic and manual sorting tables. Maceration with the skins lasts for about 10 days with a few remontages (pump-overs).

### FERMENTATION

In steel at 24-26°C

### MALOLACTIC FERMENTATION

In barriques

### AGEING

Only 20% of the final blend is aged in new French wood, while the remaining 80% is aged in second-passage barriques. Ageing in barriques for 6 - 8 months. Additional period of élevage in cement tanks.

### BOTTLING

Autumn, two years after the grape harvest

### TERROIR

The wines of the Cru del Sannio line are produced from vineyards on the first hillside, in a landscape of alluvial terraces and gentle slopes on marl. This dual genesis means that this terroir is home to a complex mosaic of soils: the sandy-gravel soils of the terraces, deep and dry; young but already organised, hospitable, docile soils, easily rooted. Then there are the ancient "black soils" of the marly hills, more developed, tenacious soils, dark with humus on the surface, well-structured thanks to the heritage of the ancient woods that covered them and the centuries-old work of the vine-growers. Below the working depth, there is a chromatic contrast between the deep horizon, white due to the accumulation of carbonates, and the silt-clay substrate, finely inlaid with ochre and grey. The Cru del Sannio line thus comes from a very particular terroir, in terms of morphology and soils. It is a complex cru, a "cooperative" terroir, where the constant excellence of the wines clearly derives from the winegrowers' ability to master and harmonise, vintage by vintage, the behaviour of the vineyards on the different soils, slopes, and exposures.

### ORGANOLEPTIC CHARACTERISTICS

A wine with an intense colour with violet hues, the nose is characterised by intense fruity scents, with notes of cherry blending with spicy and vanilla notes from the wood. The taste is embracing and intense, with full but silky tannins.

### FOOD PAIRINGS

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