



## CARRESE

### AGLIANICO SANNIO DOP RISERVA

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**GRAPE VARIETY**

Aglianico

**PRODUCTION AREA**

Province of Benevento

**VINEYARD EXPOSURE**

South / Southeast

**VINEYARDS ALTITUDE**

200 - 350 meters asl

**SOIL TYPE**

Calcareous clayey

**GROWING OF VINES**

Espalier with guyot pruning

**PLANT DENSITY**

4000 plants per hectare

**AVERAGE AGE OF VINES**

20 years

**GRAPE YIELD**

80 quintals per hectare

**HERVEST PERIOD**

Second half of October

**GRAPE HARVEST**

Hand-picked in little boxes

**HECTARES**

5

**ALCOHOL CONTENT**

14% vol.

**SERVICE TEMPERATURE**

16-18 °C

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**VINIFICATION**

The grapes are harvested by hand and delivered to the winery; the destemming and partial pressing of the grapes follows. Fermentation takes place at a controlled temperature in steel tanks. The maceration phase has an average duration of 21 days. The wine is aged in large Slavonian oak barrels and subsequently in tonneau for a period of 24 months; it is subsequently bottled to continue aging.

**ORGANOLEPTIC PROPERTIES**

The color is intense ruby red, the nose is complex with pleasant hints of ripe red fruit and jam with notes of spices. The taste is enveloping, complex with a good persistence, pleasantly tannic.

**PAIRINGS**

Ideal for pairing with red meats and game.

**CURIOSITY**

*Carrèse* (from "carro") craftsman who builds chariots. The "Carrese" is an eulogy to all those craftsmen (the master wheelers) who with their art, their passion and dedication to their native land, create real works of art for our Grape Festival, allegory of our true art, that of making wine.



750 ml x 6



84 (21x4)



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