



TECHNICAL SHEET AND SENSORIAL ANALYSIS

GRAPES	Aglianico
PRODUCTION AREA	San Martino in Pensilis
VINEYARD ALTITUDE	300 metres above the sea level
SOIL COMPOSITION	very well-balanced and rich in stones
TRAINING SYSTEM	guyot
PLANTING DENSITY	4.000 vines/hectare
PRODUCTION PER VINE	1,5 kg
YIELD IN WINE	60%
HARVEST PERIOD	second half of October
FERMENTATION TEMPERATURE	25 °C
VINIFICATION SYSTEM	skin contact for at least 15 days in stainless steel tanks at constant temperature with frequently repressing of must over the grape dregs and délestages. Soft pressing.
MALOLATTIC FERMENTATION	totally carried out
MATURATION PERIOD	12 months in stainless steel tanks at constant temperature and then ageing for 12 months in barriques; the wine is aged for some months in bottle prior to release from the winery.
ALCOHOL CONTENT	14% Vol.

This wine has a deep red color. The nose reveals an intense bouquet of small red fruits and delicate spicy notes. The taste is full and is characterized by a great tannic texture and a balanced finish with an elegant persistence.

GLASS ADVISED	wide crystal glass	
SERVING TEMPERATURE	18 - 20 °C	
FOOD MATCH	ragout first courses, seasoned cheeses, roast red meat or braised.	
PACKING	storic-extra type bordeaux bottle in 6 bottle cases.	

CANTINE SALVATORE

Azienda Agricola Salvatore Pasquale
 Contrada Vigne snc - 86049 Ururi (CB) - Italia - tel/fax + 39 0874 830656
www.cantinesalvatore.it - info@cantinesalvatore.it