

DONNACHIARA

AGLIANICO

Campania IGT-IGP



100% Aglianico

Soil: Clay

Training System: Guyot

Harvest: First half of November

The grapes are minimally crushed followed by a short period of maceration on the skins.

Malolactic fermentation takes place in barrique for three months.

Ruby red color. The nose is fruity with notes of amarena cherry and wild blackberry. The palate is soft and elegant with hints of berries and strawberry jam. Medium bodied with a long lasting finish.

DONNACHIARA

Montefalcione

MICHELANGELO SELECTIONS