

# DONNACHIARA

## AGLIANICO

### *Irpinia DOC-DOP*



100% Aglianico

Soil: Clay

Training System: Guyot

Harvest: First half of November

The grapes are pressed followed by maceration on the skins for 10 days.

Fermentation at 68-71F for 15 days. Aged 6 months in barrique.

Intense ruby red color. Full, complex bouquet of maresca cherries, prune and berries with spicy notes. The palate is warm and elegant; full bodied and structured with a long lasting finish.

DONNACHIARA

Montefalcione

MICHELANGELO SELECTIONS