



AGLIANICO CAMPANIA IGT

WINE DESCRIPTION

Aglianico is a native Italian varietal that is widely diffused in Campania and in Basilicata. It is of extremely ancient origin and some experts argue that it was cultivated in the early period of Roman history and was introduced to Italy by the Greeks at the time of the foundation of Cumae (the modern Cuma) or soon afterward. Terredora considers itself a guardian of this dynamic native varietal, producing significant quantities of the varietal at both the IGT and DOCG level.

TASTING NOTES

Ruby red with violet reflections. Black cherry, wild blackberry, and plum fruit with a spicy toasted overtone. Soft and elegant, long in the mouth with notes of mature red fruits. Suitable for long aging.

FOOD PAIRING

Ideal with soups, charcuterie, white and red meat, roasted meat, and mature cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Campania IGT
Vineyard location:	Irpinia
Soil composition:	Calcareous clay
Training method:	Guyot
Elevation:	1,350 ft
Vines/Acre:	3,000/Ha
Exposure:	South-southeast
Age:	10 years
Harvest time:	End of October
Production:	220,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Aglianico
Fermentation container:	Stainless steel tanks
Maceration technique:	On the skins for 7 days at 68 °F
Type of aging container:	50% stainless steel tanks, 50% French oak barriques
Length of aging before bottle:	6 months
Length of bottle aging:	2 months

PRODUCER PROFILE

Estate owned by:
Walter Mastroberardino
and his children Paolo and Daniela
Winemaker: Paolo Mastroberardino
Total acreage of vine: 494 (200 Ha)
Winery Production: 1,200,000 bottles
Region: Campania

ANALYTICAL DATA

Alcohol:	13%
Residual sugar:	2.5 g/L
Acidity:	5.2 g/L
Dry extract:	32.2 g/L

