

COSTA SAN ROCCO

CAMPANIA
PROTECTED GEOGRAPHICAL INDICATION
AGLIANICO

FIRST VINTAGE PRODUCED	2017
APPELLATION	Campania IGP
GRAPES	Aglianico 100%
PRODUCTION AREA	Hills of Torrecuso
VINEYARD EXPOSURE AND ALTITUDE	South - east exposure at 300/380m asl.
BREEDING SYSTEM	Guyot
STRAW DENSITY PER HECTARE	6.500
YIELD PER HECTARE OF GRAPES	80 q
YIELD PER PLANT	< 1.5 Kg
BOTTLES PRODUCED	5000
HARVEST PERIOD	Third decade of October
VINIFICATION	Alcoholic fermentation at a controlled temperature of about 20 °C. Then the wine remains in contact with the fine lees until it is completely limpid and stabilized.
AGING	In stainless steel tanks on the fine lees and then in bottle for 4 months.
POTENTIAL AGING	3-5 years
CHARACTERISTICS	
COLOUR	Deep red colour.
AROMA	Very intense aroma of red fruits and cocoa and by aging also aromas of spices grow up.
TASTE	Soft and well-structured taste balanced by a good freshness and a strong aromatic persistence.
SUGGESTED PAIRINGS	Pizza, mixed appetizers, tasty first courses, grilled meats and mild cheeses.
SERVING TEMPERATURE	14 - 16 °C
ALCOHOL CONTENT	13 %

