



**TENUTA
DE GREGORIO**
AZIENDA AGRICOLA

IRPINIA AGLIANICO DOC

Ruby red color, the bouquet is characterized by notes of blueberries, currants, rose petals, with spicy undertones. A full and dry wine, with excellent persistence. Well-polished tannins and pronounced acidity contribute to a lingering finish.

Grape Variety:
100% Aglianico

Vineyard:
Trellised vine training with Guyot pruning

Soil:
Sandy limestone with components of volcanic ash

Altitude:
450 m above sea level

Harvest Time:
Third decade of October

Yield:
60 q/ha

Vinification:
Handpicked grapes are partially destemmed and crushed, then fermented with maceration for about 3 weeks.

Alcoholic Fermentation:
Controlled temperature in stainless steel

Aging:
12 months in stainless steel

Alcohol Content:
14%

