



SARACENO AGLIANICO

IGP Salento Aglianico Rosso

Grape varieties: 85% Aglianico; 15% Other recommended grapes

Area of production: Leverano (LE)

Soil type: Alluvial, average mixture with areas of limestone

Growing system: Cordon spur

Density: 4.500/5.000 plants per Ha.

Yield per Ha.: 12,00 T/Ha grapes

Production process: Stems removal and soft pressing. Maceration for 4 days at 25-28°C and fermentation in stainless steel tanks at controlled temperature. Maturation in epoxy resin-lined cement tanks

Aging potential: 2 and more years depending on the vintage

Organoleptic characteristics

Colour: Bright ruby red hue

Bouquet: Delicate aroma of red flowers (carnation, peony) and black berries fruits (blueberry, blackberry)

Taste: Persistent, well-structured and fruity

Service temperature: 18 °C

Gastronomic recommendation:

Very good with cold cuts, first courses with meat sauces, red meats and medium - matured cheeses.