

Fattoria La Rivolta

Aglianico del Taburno

2021

Tech Specs

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|--------------------------|----------------------------|
| Type: | Red Still Wine |
| Ingredients: | 100% Aglianico del Taburno |
| Region/Subregion: | IT-CA, Benevento Taburno |
| Organic? | Yes |
| Vegan? | Yes |
| Sustainable? | yes |
| ABV: | 14.00% |

A closer look...

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| Total Production: | 600 cases |
| Vineyard: | The farm lands are all hilly. About 31 hectares are planted with vines at medium altitude (350 m a.l.s.) |
| Soil: | Calcareous-clay and volcanic soil. |
| Age of Vines: | 1990 - 2000 |
| Vineyard Size: | 14 hectares |
| Climate: | Mediterranean climate with warm, dry summers and cool, mild winters. It rains mostly in late autumn and winter. |
| Farming Methods: | Spalliera Guyot training, green harvesting, and a manual harvest at the end of October. |
| Fermentation Methods: | The grapes ferment in steel tanks for 20/25 days in a long skin maceration proces at a controlled temperature. Few pumping over to not extract too mach tannins. After removing the skin the wine is ready for malolactic. |
| Winemaker: | Vincenzo Mercurio and Giuseppe Tribuno |
| Elevage: | 18 months in oak and 6 in btl |
| Fining/Filtration: | Light filtration |
| Residual Sugars: | 0.98 g/l |
| Acidity: | 5,62 g./l |
| SO2: | 50 ml |

All about this bottle

This Aglianico del Taburno Dop from Fattoria La Rivolta Winery is produced with 100% Aglianico del Taburno grapes, grown on the company's land located near Benevento and farmed organically since 1990. Upon organoleptic examination this wine from Campania shows a ruby red color; the nose is pervaded by scents ranging from fruit to spicy and mineral notes. The palate is full-bodied and full with a nice tannin on the finish.

