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TERRE NUOVE

AGLIANICO IGT BENEVENTANO

Aglianico IGT Beneventano

GRAPE VARIETY 100% Aglianico

ORIGIN Campania (Southern Italy)

VINIFICATION it is obtained from selected and healthy grapes, and through 3-day maceration in steel tubs; after alcoholic fermentation, the wine is decanted to 1000l (barrels or steel tanks) where the malolactic fermentation is completed (after a first decanting stage); after that, the wine gets filtered and decanted, and then bottled.

STORAGE AND MATURATION in a humidity-controlled cellar at a temperature of 10-12 °C. Maximum ageing 1 to 2 years; best drunk when young.
Packaging In 75 cl Bordeaux bottles coming in 6 bottle boxes

COLOUR deep ruby red with violet hues.

BOUQUET winey, characteristic and delicate with slight hints of raspberry, morel, and dewberry.

FLAVOUR this wine is balanced, dry, tasty, well-bodied, properly tannic and harmonic with notes of coffee; it has good acidity and alcoholic degree, and is persistent on the palate; it is best drunk when young.

ALCOHOL CONTENT 13% vol.

SERVING TEMPERATURE 16/18° C

FOOD AND WINE PAIRING this table wine is excellent with cold meats and salami-based dishes, roasts, stewed meat, poultry, pork, and soft semi-aged cheeses.

PACKAGING in 75 cl Bordeaux bottles supplied in 6 bottle boxes



taste difference