Mastro Aglianico Campania IGT 2016

**WINE DESCRIPTION**
Made from 100% Aglianico grapes, this wine is vinified in stainless steel and a few months in wood.

**ABOUT THE VINEYARD**
The estates for the production of the Mastro Aglianico are located mainly on chalky-clay soils with a South-East exposure at 350 m a.s.l. on average. The training system is the espalier with guyot pruning system and the density of plantation of 3,000 vines/ha on average and the yield is of about 8,000 kg/ha (7,140 lbs/ acres) and 2.6 kg/vine (5.80 lbs/vine).

**WINE PRODUCTION**
Classic red vivification in stainless steel tanks with maceration on grape skins at a controlled temperature. Refines for at least 1 month in bottle.

**TASTING NOTES**
The grapes chosen for this delicious wine bestow fruitful aromas of strawberry, cherry and blackberries. On the palate, the wine has a soft, texture and medium body with flavors of strawberry and cherry.

**FOOD PAIRING**
This wine pairs well with typical Mediterranean cuisine such as baba ghanoush, lemon-roasted branzino or grilled lamb chops.

**VINEYARD & PRODUCTION INFO**
- **Vineyard size:** 20 acres
- **Soil composition:** Calcareous and Clay-Loam
- **Training method:** Guyot Cordon Spur-pruned
- **Elevation:** 1,155 feet
- **Vines/acre:** 1,200
- **Yield/acre:** 3.2 tons
- **Exposure:** Southeastern / Southern
- **Year vineyard planted:** 1996-2000
- **Harvest time:** October
- **First vintage of this wine:** 2010
- **Bottles produced of this wine:** 30,000

**WINEMAKING & AGING**
- **Varietal composition:** 100% Aglianico
- **Fermentation container:** Stainless steel tanks
- **Length of alcoholic fermentation:** 10 days
- **Fermentation temperature:** 72 °F
- **Maceration technique:** Cold Soak Maceration, Racking, and Pumpovers
- **Length of maceration:** 2 days
- **Malolactic fermentation:** Yes
- **Type of aging container:** Barriques
- **Size of aging container:** 225 L
- **Age of aging container:** Four-Five years
- **Type of oak:** French
- **Length of aging before bottling:** 4 months
- **Length of bottle aging:** 2 months

**ANALYTICAL DATA**
- **Alcohol:** 12.5 %
- **pH level:** 3.5
- **Residual sugar:** 0.6 g/L
- **Acidity:** 5.5 g/L
- **Dry extract:** 31.0 g/L