



### PRODUCER PROFILE

Estate owned by: Piero Mastroberardino  
 Winemaker: Massimo Di Renzo  
 Total acreage under vine: 785  
 Estate founded: 1878  
 Winery production: 2,400,000 Bottles  
 Region: Campania  
 Country: Italy



## Mastro Aglianico Campania IGT 2017

### 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 %
Residual sugar:	0.4 g/L



A MEMBER OF  
THE WINEBOW GROUP