

MERAViGLIA

Indicazione Geografica Tipica



Grape Variety: Aglianico 100%
Production Area: Luogosano (Avellino - Italy)
Training System: Guyot - cordon spur
Exposure: Sud - Ovest
Altitude vineyards: 400 metri a.s.l.
Period of harvest: beginning november
Yield per hectare: 65/70 quintals
Planting density: 5.000 plants per Ha
Maceration time: 18/22 days
Resa di Trasformazione: inferiore al 65%
Barrels: french oak of 225 liters
Aged in oak: 8 months
Alcohol content: 13,5%
Total Acidity: 5,50 - 5,70

Colour: brilliant ruby red
Bouquet: Full, complex, intense bouquet
redolent of cherry, violet and berries
Palate: elegant, rounded and persistent
with undertones of red fruits jam and
black pepper
A fine accompaniment to mature cheese
and roast meats
Aerate or serve at least two hours before
drinking.
Serve at 18°

**MERAViGLIA is the wine becoming art work.
Every year, the company will produce a limited series of bottles
painted by different artists.
In 2009, the company will produce 1.300 bottles of Aglianico IGT,
thanks to a careful grapes selection, ageing in 8 months in barrique.
Each bottle will have a textile label realized by the famous painter
Umberto Maglione.**

