



campole®

Classification : Campania IGT
Grape varietal: Aglianico
Production area: Pontelatone (Caserta/Italy)
Vineyard Location: Audelino, Foglio 13, Particella 22, 23, 24, 25, 26, 27
Vineyard area: 6 ha
Altitude: 156 m a.s.l.
Soil type: volcanic with a fairly good presence of minerals
Training system: Guyot
Planting density: 5.200
Yield per hectare: 6 tons
Result per hectare: 60 %
Harvest period: first decade in october
Vinification: in stainless steel with maceration on the skins for 16 days
Malolactic fermentation: in 3rd pass French oak barrels
Fining: in bottle for 4 months

ANALYTICAL FACTS

Alcohol: 13 %
Acidity: 6,30 g/l
PH: 3,6
Extract: 31 g/l

A bright red, offers a deeply spiced aroma with notes of dark fruit. Succulent midpalate, presenting hints of dark currant and spice notes on the fresh finish.

(Gambero Rosso)