

SERPICO

In the heart of the Taurasi zone, our centuries-old vines – “patriarchs” of Campanian viticulture – we offer timeless emotions. Serpico is the expression of this unique territory.

Denomination

Irpinia Aglianico DOC

Grape

Aglianico from historic vineyard “Dal Re”

Fermentation

Alcoholic fermentation and maceration in stainless steel tanks for about 3-4 weeks.

Maturation

Minimum 18 months in medium-toasted French Barriques and 50 hl barrel.

Aging

Minimum 12 months in bottle.

Organoleptic examination

Ruby red color. A complete bouquet of cherry jam, sweet spices, licorice, coffee and cacao. Balanced in the mouth; spicy minerality and great persistence.

Food pairings

Excellent with roasted red meats, the finest poultry, game and aged cheeses.



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