

AGLIANICO DAL RE

From the most suited vineyards, we have selected the best Aglianico grapes to create Dal Re of the exclusive "Selezioni" line for the best restaurants and wine bars. Its bottle, designed by the great Massimo Vignelli, is an example of elegant and dynamic glassware that lives and embraces the wine with a pattern of uninterrupted wavelets.

Denomination

Irpinia Aglianico DOC

Grape

Aglianico

Fermentation

Fermentation and maceration in stainless steel tanks for about 2-3 weeks.

Maturation

About 6 months in French barriques and then in stainless steel vats.

Aging

Minimum 6 months in bottle.

Organoleptic examination

Bright ruby red. The nose recalls small red fruits, such as black cherry and raspberry, liquorice and sweet spices. The taste is soft and balanced with soft tannins that give a long lasting aroma.

Food pairings

In a perfect pairing with soups and soups vegetables and meat, pasta pies and roasts.



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