

RUBRATO

In the heart of Irpinia originates Rubrato, a wine that expresses the pleasure of Aglianico in its youth.

Denomination

Irpinia Aglianico DOC

Grape

Aglianico

Fermentation

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

Maturation

About 8-10 months in stainless steel.

Aging

Minimum 6 months in bottle.

Organoleptic examination

Intense and lucid ruby red. On the nose, it recalls wild black fruit, licorice and the underbrush. In the mouth, it is balanced with a finish that is reminiscent of fresh fruit, ending with a delicate balsamic note.

Food pairings

It combines perfectly with roasted red and white meats, eggplant parmigiana and rice sartù (cake).



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