



Mustilli



aglianico sannio doc

A hellenic grape varietal and a Campanian wine of ancient tradition. A pleasant and light table wine

Denomination: Sannio doc

Grape variety: Aglianico 100%

First year of production: 1978

Production area: municipality of Sant'Agata dei Goti, Benevento

Exposure: south

Altitude: 250 mt./820 ft. above sea level

Soil: calcareous, volcanic and clayey

Training system: guyot

Vine spacing: 5,000 plants/hectare

Production per hectare: 70 quintals/hectare

Vinification and aging: fermentation and maceration in temperature-controlled stainless steel vats for ten days, with subsequent malolactic fermentation.

Aged in steel for 5-10 months, then in bottle for at least 3 months

TASTING NOTES

Color: ruby red with purple reflections

Aroma: intense and persistent with notes of black and sour cherries, ending with whiffs of black pepper, myrtle and turmeric

Flavor: dry, savory, decidedly tannic, full-bodied, with scent of ripe fruit and a spicy return

Suggested serving temperature: 15°C/59° F

Recommended food pairings: we recommend pairing with lasagna, pasta with traditional Neapolitan ragù or wildfowl sauces.

Excellent with chicken cacciatore and semi-matured cheeses

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