



KLEOS

Igt Paestum Aglianico



Classification

Igt Paestum red wine

Grape varieties

Aglianico

Bottles produced

35.000 750 ml bottles, 2.000 500 ml bottles
and 200 1.500 ml bottles

Vineyard size

4.5 hectares

Planting density and training system

4.800 vines/hectare, vertical trellis, Guyot

Yield per hectare

7 tonnes, 1.5 kg per vine

Harvest period

21th September to 10th October

Vinification

The grapes are destemmed and crushed
followed by 6 days of maceration in stainless
steel tanks

Fermentation temperature

25°C

Refining

It is carried out in oak barrels

Alcohol content

13,5% by vol.

Tasting notes

Ruby red colour with purple hue. Cherries and
currant jam to the nose. It is gentle to taste with
a hint of spicy and fresh and persistent ending.