



CENTO

Doc Cilento Aglianico



Classification

Doc Cilento red wine

Grape varieties

Aglianico

Bottles produced

4.000 750 ml bottles, 100 1.500 ml bottles

Vineyard size

1.5 hectares

Planting density and training system

5.000 vines/hectare, vertical trellis, Guyot

Yield per hectare

5 tonnes, 1.0 kg per vine

Harvest period

11th to 31th october

Vinification

The grapes are destemmed and crushed followed by 10-15 days of maceration in stainless steel tanks

Fermentation temperature

25°C

Refining

It is carried out in new oak barrels for 18 months

Alcohol content

14% by vol.

Tasting notes

Deep ruby red in colour. Cherries, currant, blackberries and cocoa. Full taste with a gentle tannic structure and a long finish with spicy, toasted hazelnut and liquorice aromas.