

HISTORIC

DIOMEDE

AGLIANICO DEL TABURNO
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Grape varieties & production area:

100% Aglianico: the diverse and carefully selected espalier-trained vineyards are located at circa 300-400 masl, in the hilly Taburno subzone, near the municipality of Ponte. The soils are mainly calcareous and of alluvial origin. The planting density is circa 3,500 vines/ha, with a grape production of 2 kg per vine, guaranteeing an average yield of 70q/ha.

Tasting notes:

Intense ruby-red in color with purplish highlights. On the nose, it offers delicate hints of red fruit, cherries and berries, accompanied by notes of vanilla. The full and well-orchestrated body reveals a mature tannic component with slight astringency thanks to its passage in wood and toastiness. On the palate, it is soft and complex with a long and persistent finish. It is a wine suitable for aging and cellaring where one can appreciate the tertiary overtones of spices and game.

Harvest & production technique:

The grapes are hand-picked in crates at the end of October. Destemming is followed by fermentation and maceration for 20 days. Extraction is done via alternating *délestage* and pumping over, drawing off, soft pressing and a brief period on the fine lees while awaiting the termination of malolactic fermentation. The wine is transferred into second use barriques and successively to *tonneaux* for refinement for a total of 12 months. After racking into steel tanks for a further phase of refinement, the wine is bottled and stored in stacks for over 2 years.

Food pairings:

Ideal with soups, such as the traditional Sannio *minestra maritata* soup, grilled meat, stews and mature cheeses.

Serving temperature:

Serve at 18°/20°C.



Also available in 1.5 lt magnum in an elegant lithographed cardboard box

JAMES SUCKLING.COM



OCONE AGLIANICO DEL
TABURNO DIOMEDE 2011
Raspberry and cherry aromas with
hints of fresh flowers. Medium to
full body, firm and chewy tannins
and a fresh, vivid finish. Great fun
to taste. Drink now.



2019 - James Suckling 92/100
2019 - Guida Vitae AIS
2019 - I vini di Veronelli
2018 - I vini di Veronelli
2018 - James Suckling 92/100
2017 - Guida Vitae AIS

| PRODOTTO | | | | | | | |
|---------------------------------------|--|-----------------------|-----------|------------------------|---------------|--------------|---------------|
| CODICE | DESCRIZIONE | GRADAZIONE | CAPACITA' | ALTEZZA (CM) | DIAMETRO (CM) | PESO (KG) | CODICE EAN |
| 1091AFB01 | DIOMEDE AGLIANICO DEL TABURNO DOCG CL.75 | 13,5° | 75 cl | 299 | 83 | 1,38 | 8051166520088 |
| CARTONE (VERSIONE BOTTIGLIA CORICATA) | | | | | | | |
| N. BOTTIGLIE | CODICE EAN | DIMENSIONI (HxLxP) CM | PESO (KG) | PALLET 80X120 | | COMPOSIZIONE | ALTEZZA (CM) |
| 6 | 8051166520231 | 17X25X31 | | 9 STRATI DA 11 CARTONI | | | 165 |