

APOLLO

Aglianico del Taburno

Denominazione di Origine Controllata e Garantita

Grape varieties & production area:

100% Aglianico grapes from espalier-trained vineyards located at 400m above sea level, in the hilly Taburno subzone, in the municipality of Ponte. The medium-textured calcareous soil is of alluvial origin. The average yield is 80q/ha.

Tasting notes:

It has an intense ruby-red colour, full body and well-orchestrated taste, with a very fine and complex tannic texture. This adds density, elegance and remarkable length to the wine. It offers up intense notes of ripe fruit, reminiscent of blackberries and blueberries, accompanied by delicate hints of vanilla and toastiness.

Harvest & production technique:

The grapes are hand-picked in crates during the second half of October. Destemming is followed by fermentation and maceration under temperature control for 10 days. Extraction is done by pumping over, followed by racking, soft pressing and drawing off the lees. After malolactic fermentation and natural clarification, the wine is transferred to barriques for 6 months. The wine then rests in steel tanks, followed by further maturation in bottle.

Serving temperature:

Serve at 18°/20° C.

Food pairings:

Ideal with red meat and typical dishes from the Samnium area, such as matriciana pasta, made with cured pork cheek, or lamb stew.

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OCONE AGLIANICO DEL
TABURNO APOLLO 2012

Aromas of violets and dark berries with hints of cloves. Medium body, lightly chewy tannins and a spicy, fruity finish. A little meaty, too. Fun. Drink now.



PRODUCT							
CODE	FULL PRODUCT NAME	ALC./VOL%	BOT. SIZE	BOTTLE HEIGHT _(cm)	BOT. DIAMETER _(cm)	WEIGHT _(kg)	BAR CODE
1011AFB01	APOLLO AGLIANICO DEL TABURNO DOCG CL.75	13,5°	75 cl	28,5	7,5	1,33	8051166520002
CARTON (BOTTLE LAY DOWN VERSION)				PALLET 80X120			
N. OF BOTTLES	BAR CODE	CASE SIZE (HxLxP) cm	WEIGHT _(kg)	CONFIGURATION		HEIGHT _(cm)	
6	8051166520156	17X25X31		9 LAYERS OF 11 CASES		165	

CLASSIC