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# VIGNA PEZZA LA CORTE

Aglianico del Taburno

Denominazione di Origine Controllata e Garantita.

## Grape varieties & production area:

100% Aglianico. The espalier-trained (Guyot) vines are cultivated in a single vineyard of about 1ha, the winery's cru. The vineyard is located in a hilly area of the municipality of Ponte, at 300m above sea level. The calcareous soil has a stony structure, which guarantees permeability and has proved very suitable for vinegrowing over the years. As a result, the yield is less than 70q/ha.

## Tasting notes:

The colour is an intense and dark ruby red. The concentrated, soft and well-orchestrated taste reveals a mature and elegant tannic component. On entering the mouth, it proves generous and gratifying, with tight-knit and elegant tannins and a lingering finish. The nose offers up delicate hints of red fruit, cherries and blackberries, as well as overtones of tobacco, toastiness and delicate notes of vanilla, followed by an after-aroma of cherry jam.

## Harvest & production technique:

The grapes are hand-picked in crates at the end of October, then destemmed, fermented and macerated for 2 weeks. Extraction of primary aromas and the phenolic component is carried out by various cycles of pumping over, followed by post-fermentation maceration. After racking, the pomace is soft pressed and the wine is immediately transferred to tanks for malolactic fermentation. Now enriched with its extractive component, the wine is ready for ageing in wood (French oak barriques for 9 months) and steel vats, where it awaits bottling and long maturation in stacks.

## Serving temperature:

Serve at 18°/20°C.

## Food pairings:

It goes well with elaborate pasta and rice dishes, meat and mature cheese.



| PRODUCT                          |   |                      |             |                      |                    |             |               |
|----------------------------------|---|----------------------|-------------|----------------------|--------------------|-------------|---------------|
| CODE                             | FULL PRODUCT NAME                               | ALC./VOL%            | BOT. SIZE   | BOTTLE HEIGHT (cm)   | BOT. DIAMETER (cm) | WEIGHT (kg) | BAR CODE      |
| 1081AFB01                        | VIGNA PEZZA LA CORTE AGLIANICO DEL TABURNO DOCG | 13,5°                | 75 cl       | 28,5                 | 7,5                | 1,33        | 8051166520071 |
| CARTON (BOTTLE LAY DOWN VERSION) |   |                      |             | PALLET 80X120        |                    |             |               |
| N. OF BOTTLES                    | BAR CODE  | CASE SIZE (HxLxP) cm | WEIGHT (kg) | CONFIGURATION        |                    | HEIGHT (cm) |               |
| 6                                | 8051166520071                                   | 17X25X31             |             | 9 LAYERS OF 11 CASES |                    | 165         |               |