

CLASSIC

APOLLO

Aglianico del Sannio Rosato

Denominazione di Origine Controllata

Grape varieties & production area:

100% Aglianico cultivated in vineyards located in the hilly areas of the territory denominated D.O.C, typical of the north-eastern slopes of Mt. Taburno, on calcareous-clayey soils, with a small percentage of sand in some cultivated areas.

Tasting Notes:

Deep pink in colour with ruby reflections, due to the characteristic polyphenols of the grape variety; intense and persistent on the nose, it offers hints of red fruits with floral aromas of roses and violets. On the palate, it remains fresh and delicate yet equally incisive thanks to the depth of its alcoholic content. Its pleasantly rich and lingering finish completes the tasting experience.

Harvest & production technique:

The grapes are hand-picked in crates in the last week of September to obtain a balanced wine, both in terms of body and acidity. The grapes are soft-pressed with a brief period of maceration at a controlled temperature followed by the separation of the free-run must applying the saignée technique and primary fermentation takes place in the absence of oxygen. Once complete, malolactic fermentation begins, enhancing the softness of the wine to counterbalance the relatively high fixed acidity. Vinification is completed via a microbiological stabilization and subsequent refinement in the bottle for several months.

Food pairings:

A versatile wine, ideal with elaborate pasta and rice dishes, fish and white meat. Pairs well with medium-mature cheeses.

Serving temperature:

Serve at 11°/12° C.



CODICE	DESCRIZIONE	GRADAZIONE	CAPACITA'	ALTEZZA (CM)	DIAMETRO (CM)	PESO (KG)	CODICE EAN
	AGLIANICO DEL SANNIO ROSATO	13,5°	75 cl	299	83	1,38	8051166 522075
CARTONE (VERSIONE BOTTIGLIA VERTICALE)				PALLET 80X120			
N. BOTTIGLIE	CODICE EAN	DIMENSIONI (HxLxP) CM	PESO (KG)	COMPOSIZIONE		ALTEZZA (CM)	
6	8051166 522068	36x25x17		5 STRATI DI 20 CARTONI		174	