

MILLE
NOVE
CENTO
DIECI

1910 SELECTION

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MILLENOVECENTODIECI ROSATO

Aglianico del Taburno DOCG

Grape variety & production area:

100 % Aglianico cultivated in vineyards in the hilly areas denominated DOCG of the north-eastern slope of Mount Taburno, on calcareous-clayey soils with a presence of a small percentage of sand, in several cultivation areas.

Tasting Notes:

Pale pink in color with ruby-red highlights resulting from the characteristic polyphenols of the grape variety. On the nose, it is intense and persistent, evoking floral hints of roses, violets, and red berries. On the palate, it is fresh and delicate yet at the same time incisive thanks to its alcoholic content, with a pleasantly long and rich finish.

Harvest & production technique:

The grapes are hand-picked in crates in the last week of September to obtain a balanced wine, both in body and in acidity. Destemming is followed by soft pressing with a brief period of maceration at a controlled temperature followed by the separation of the free-run must via the saignée technique with primary fermentation occurring in the absence of oxygen. Once complete, malolactic fermentation begins, enhancing the softness of the wine bearing in mind its quite high fixed acidity. The wine-making process is completed via a microbiological stabilization and subsequent refinement in the bottle for several months.

Food pairings:

A versatile wine, ideal with pasta dishes, elaborate fish and white meat dishes. It also pairs well with medium-mature cheeses.

Serving Temperature:

Serve at 11°/12° C.