Fidelis – Sannio Aglianico DOC

Grapes: 100% Aglianico

Production area: lands falling within the Sannio DOC production area

Exposure and altimetry: hilly terrain at 200-650 metres above sea level, facing south-east and north-east

Type of soil: calcareous clay marl

Breeding system: espalier with Guyot pruning

Plant density: 2000/3500 vines per hectare

Harvest time: third ten days of October, manual harvest in small containers

Winemaking technique: The grapes, harvested when fully ripe, are destemmed and pressed and undergo fermentatio with intense maceration. Malolactic fermentation follows in traditional oak barrels and barriques.

Organoleptic characteristics: The color is red with ruby highlights. The intense aroma is characterized by notes of red fruits, tobacco, and black pepper. The palate is smooth with well-melted tannins and a lingering finish characterized by spicy aromas.

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