



Michele Alois Campole - Aglianico Campania IGT

CLASSIFICATION:

Campania IGT.

GRAPE VARIETIES:

100% Aglianico.

GROWING LOCATION:

Pontelafone (Caserta), Campania, South West Italy.

VINEYARD:

Volcanic soil with a fairly good presence of minerals. Surface 14.8 acres, 510 ft. a.s.l.. Guyot cultivation. Density 5200 plants/hectare.

MATURATION AND REFINEMENT:

Fermentation in stainless steel with maceration on the skins for 16 days. Malolactic fermentation in 3rd pass French oak barrels, fining in bottle for 4 months.

TASTING NOTES:

Colour: Bright red.

Nose: Cherry liqueur and berry cobbler.

Palate: Chewy flavors of dark plums and wild herbs. Mineral, complex and balanced.

ALCOHOL CONTENT: 13% vol.

RECOMMENDED PAIRINGS:

Pastas with fresh ricotta and pizza topped with gamey meats.

SERVING TEMPERATURE: 60°-64°F.

BOTTLE SIZES AVAILABLE: 0.75 l.

PRODUCTION: 40.000 bottles per year.

RATINGS:

Bronze medal Decanter WW Awards (vintage 2013).



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