



PIGNANERA IN AMPHORA by 1 LITRE
Indicazione Geografica Protetta

Production zone: Tenute Coste in Lacco Ameno

Grape variety: Aglianico

Soil type: Volcanic soils rich in phosphorus and potassium

Direction: Nord

Altitude: 250 m. above sealevel

Form of education: Guyo

Harvest: Hand harvest, Mid of October, selection of the grapes in the vineyard and transport in 20kg harvesting boxes

Type of wine: red wine

Vintage: 2019

Vinification and aging: destemming, gentle crushing of the grapes, followed by maceration with pure yeasts in 300 Litre amphoras. During fermentation with the skins, frequent pumping to favor the transfer of aromas, tannins and structure from the skins to the must. The malolactic fermentation and maturation takes place also in 300 litre apmhoras for 24 month. The use of sulfites is minimal and regulated until bottling. The wine is bottles in small Terracotta-amphoras (1 litre)

Color: Intense ruby red

Olfactory notes: fruity, spicy, **red fruits**, cherries preserved in alcohol, Amarena cherries, blueberries, **spices**, tobacco, cocoa, licorice

Flavor notes: dry, warm, soft, intense, structured, full-bodied

Serving temperature: 14-16°C

Examples of food pairings: mature cheeses, braised beef, red game dishes, grilled beef or lamb
Bottles produced: 2,

Anfore produced: 150