

## PIGNANERA

Indicazione Geografica Protetta IGP

**Grape variety:** Aglianico 50% - Montepulciano 50%

**Vineyard:** Grapes are carefully selected from our oldest vineyards, in the district of Lacco Ameno at 250 meters asl, in the north-west of the island. The area is named "Coste", for the presence of small terraces of vineyards facing the stunning view of the Gulf of Naples. Vines are trained by Guyot with a density of 4,500-5,000 vines per hectare. Grapes are rigorously picked by hand at mid-October at their best stage of sugar and phenolic ripeness.

**Winemaking Process:** The harvested grapes are pressed, and the must obtained is left to macerate and ferment in stainless steel tanks in direct contact with the skins. Frequent pumping over occurs to favor the transfer of color and noble tannins from the peels to the fermenting must. After 20 days the resulting young wine is separated from the skins to continue aging in French Oak tonneau and barrels for 36 months.

This wine is then aged in 400 lt terracotta amphora for about 6 more months.



**Production:** Numbered production of 125 pcs/year

**Tasting notes and suggested pairings:** Pignanera shows a deep ruby red color with light garnet red reflections. The nose is intense and elegant. It reveals fruity, spicy, and balsamic aromas, such as red berries, black cherry, licorice, cocoa and lightly smoked hints. Excellent structure and elegance on the palate, with well-balanced tannins and a long and spicy finish. Better if decanted to obtain its best expression. An outstanding red wine which goes well with fatty meats, game, grilled beef, and spicy cheeses. Our ideal match is braised beef with red wine reduction.