



i Capitani

Guaglione

IRPINIA AGLIANICO – DOC

2016

Guaglione wine, part of the i Capitani group, is a perfect example of Aglianico wines. This young and vigorous wine denotes a strong personality, its color is intense and highly fruity on the nose, very pleasant and tannic to taste. Straightforward and sincere, as only the youth can be

In the Bosco Faiano district of Torre le Nocelle, a small town in the heart of the Apennine mountains (about 70km east of Naples) is where the Capitani vineyards (approx. 15 hectare farm) is located. The vineyards here have been the pride of the Cefalo family for centuries.

Place of Production: Hilly sunny lands in Irpinia. Clayish-calcareous soil

Varietal: Aglianico. Spur pruning cultivation. Density of about 4500 stocks per hectare. Aglianico grapevine has probable very old Greek origin (from word "ellenico") Its ideal habitats are the clay-limestone soils of volcanic origin of medium altitude and extreme temperature changes daily. It has a compact cluster, cylindrical-conical, thick skin, and blue color almost-sour pulp rich in tannins. The wines produced are ruby color, with intense aromas that connect to production's area with a lively astringency. Aglianico grapevine is the basis of the great reds for aging of Southern Italy. First harvesting begins, mid to late September.

Yield per Hectare: 90 ql. per hectare in wine of 70%

Alcohol Content: 13.00% Vol.

Vinification: Destemming and crushing of the grapes. Pre-fermentation technological maceration at low or very high temperature. Alcoholic fermentation at controlled temperature for 7-8 days without peelings.

Bottle Aging: Aging in bottles for at least 3 months.

Tasting and Pairing: Ruby red with a gleaming touch of cherry and violet reflex, fragrance is rich, persistent, with an unmistakable flair of red fruits and purple violets, accompanied by a touch of balsamic herbs and Mediterranean spices. Flavor is fresh, harmonic, lively and full-bodied, with a touch of mixed berries, cherry, vanilla. Soft tannins.

Best served with decisive and fragrant dishes, such as soups and spicy main courses. Excellent with red grilled meat and spicy cheese.

Suggested serving temperature: 16 – 17 °C. (61 – 63°F) Before a moderate oxygenation.



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