



Arrogantone

Campania IGT Aglianico

PRODUCTION AREA:

Campania

GRAPES:

100% AGLIANICO

ALCOHOL CONTENT:

15% Vol.

RESIDUAL SUGAR:

9,6 g/L.

VINIFICATION

After an accurate selection of grapes from vineyards of the Irpinia Area, we proceed with the old traditional vinification method: completely mature grapes are hand-picked from vineyards, the primary fermentation takes place in stainless steel tanks at controlled temperature.

Aged for at least 10 months in oak barrels, it completes its aging in the bottle for a minimum of 6 months.

TASTING NOTES

Colour: Deep ruby red.

Bouquet: Dark wild berries, licorice, black currant and spicy notes.

Taste: Full-bodied, warm, with round and elegant tannins.

FOOD PAIRINGS

Ideal with grilled red meat and spicy dishes of Mediterranean cuisine.

Service Temperature: 16/18°C.

EAN CODE

8051490274237

www.agricoleselvi.it