

# Emblema

AGLIANICO PAESTUM IGP



**Grapes:**

Aglianico 85% e Sangiovese 15%

**Provenance:**

Vineyard in Agropoli

Exposure: South, South-West

**Processing:**

The grapes, manually harvested, are carefully selected in the vineyard and immediately started to crush.

Wood Fermentation at a controlled temperature.

**Refining:**

In steel for 12 months

**Aging:**

2 months in bottle

**Color:**

Ruby red

**Bouquet:**

Elegant with hints of ripe red fruits

**Taste:**

Dry and harmonious

**Service temperatures:**

16 - 18 ° C / 60 - 64 ° F

**Serving suggestions:**

White and red meats, all kinds of cheese, fatty fish