

IL GROTTA
DEL SOLE



AGLIANICO CAMPANIA igt

Production area

Castelfranci in the province of Avellino, in the area of Taurasi.

Soil

Clayey calcareous

Vine varieties

Aglianico

Cultivation

Vineyards on high hills 450 mt ASL.

Harvest

Manual harvesting in 20-kg crates in the first decade of November.

Vinification

Destemming and crushing are followed by a 7-day maceration with the peels. Alcoholic fermentation at a 25° C controlled temperature and following malolactic fermentation.

Maturation

In steel.

Refining

About two months after bottling.

