

IL GROTTO  
DEL SOLE



## QUARTO DI SOLE AGLIANICO CAMPANIA



### Production area

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

### Soil

Clayey calcareous

### Vine varieties

100 % aglianico

### Cultivation

Vineyards on high hills, 450 mt ASL.

### Harvest

Manual harvesting in 20-kg crates starting from the 1st decade of November, with following hand selection.

### Vinification

Destemming and crushing are followed by a 7-day maceration with the peels. Alcoholic fermentation at a 26°C controlled temperature and following malolactic fermentation.

### Maturation

Matured for 12 months in French durmast barriques.

### Refining

6 months in the bottle.