

Campania Rosso IGT *Lumanera*



APPELLATION:
Campania Rosso IGT

GRAPE VARIETY:
65% Aglianico, 30% Merlot, 5% Syrah

PRODUCTION AREA:
Paternopoli (AV), Italy

VINEYARD:
Four hectares of Aglianico and Merlot grapes, grown in rows in a vertical-shoot position, using spurred cordon. On clayey terrain with limestone deposits, with a density of 3,500 plants per hectare.

HARVEST:
The harvest is done by hand from end October to early November, using a selection of only the best grapes from our oldest vines, which would have been destined for Taurasi.

VINIFICATION:
Pre-fermentation maceration of the grapes maintaining a cold temperature for ca. 2 days, followed by fermentation.
The fermentation takes place in stainless steel tanks, under a controlled temperature, for ca. 15-16 days.

MATURING:
In steel tanks for circa 18 months, subsequently for at least 12 months in tonneaux of French

oak, after which it rests in the bottle for a minimum of another 18 months. It will continue to age and develop in the bottle for years to come.

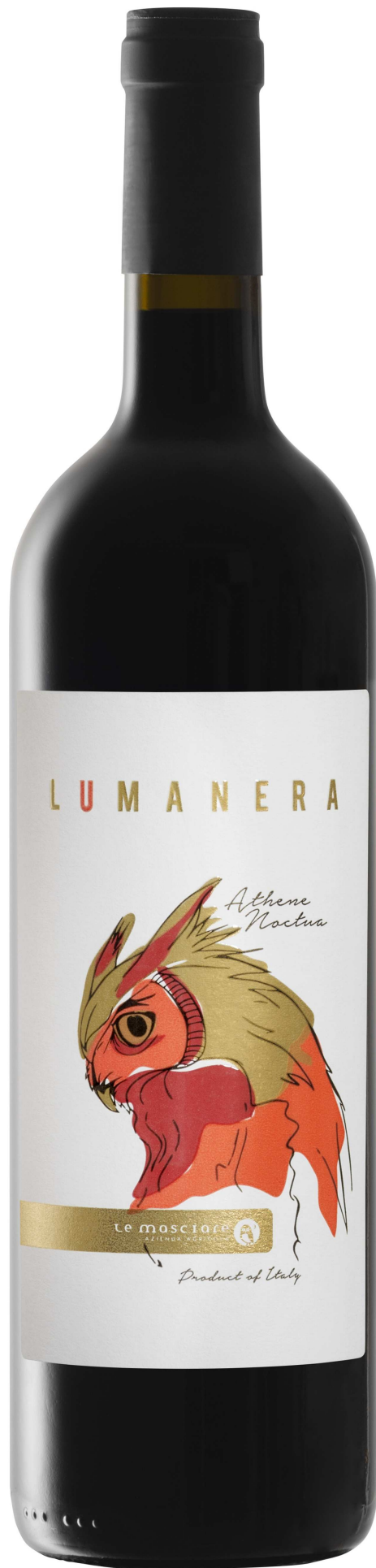
ORGANOLEPTIC QUALITIES:
Intense ruby red colour when young, tending towards brick red with garnet reflections as it ages. Pronounced and full bouquet with hints of ripe black cherry, forest fruit with spicy scents of violet and tobacco. Softer tannins and acidity than the Taurasi, with a velvety long finish.

FOOD PAIRING
Particularly suitable in combination with the finest roasted red meats, filet mignon or aged cuts of beef. Goes very well with aged cheeses and truffle, and in general with fully flavoured dishes.

SERVING TEMPERATURE
To be served at circa 18-20°C.

TECHNICAL SPECIFICATIONS (averages)
Alcohol 14,50% Vol.
Total acidity 6,40 gr/ltr
Dry residue 34,00 gr/ltr

BOTTLE
Bordolese-style bottle of 75cl. Carton of 6 bottles, pallet of 105 cartons.
Alternatively in magnums of 1.5L with wax seal and wooden box, subject to availability.



LUMANERA

*Athene
Noctua*

te moscato

Product of Italy