



AGLIANICO BENEVENTANO

Campania, Italy

Lapilli

Method & Production

The vineyards are at 400 metres above sea level, on the hills around the town of Avellino. After the grapes are hand-harvested, they are destemmed and left to macerate on the skins for 12-15 days. The grapes are periodically stirred during this period to obtain optimal extraction of the anthocyanins and tannins contained in the skins. Alcoholic and malolactic fermentations are completed in stainless steel vats using selected yeasts. One month of maturation on the lees, with three months overall maturation, before filtering and bottling.

Tasting Notes

Inviting aromas of black cherry, blackberry, ripe plum with a hint of spice. This is an elegant wine which has great fruit purity and a lovely smooth mouthfeel.

Food Matching

This wine is great with red meats and hard cheeses with some age to them.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
LL0523	Aglianico Beneventano	Aglianico	2023	13.5%	Cork	6x0.75lt	No	No	No	No