

Tradition

LE SEPAIE

WINE APPELLATION:	AGLIANICO DOC
GRAPES:	AGLIANICO 100%
PRODUCTION AREA:	TAURASI AND PATERNOPOLI
SOIL TYPE:	CLAYEY WITH PRESENCE OF LIMESTONE
EXPOSURE:	SOUTH - EAST
ALTITUDE:	450 meters a.s.l.
VITICULTURE:	SPURRED CORDON SYSTEM
PLANTING DENSITY:	4000 PLANTS/ HA
AVERAGE VINEYARD AGE:	20 YEARS
AVERAGE YIELD PER HECTARE:	6000 KILOS
HARVEST PERIOD:	END OF OCTOBER/ BEGINNING OF NOVEMBER
VINIFICATION:	TYPICAL RED WINEMAKING PROCESS, WITH A LONG TEMPERATURE-CONTROLLED MACERATION OF THE SKINS
WINE AGEING:	BARRIQUES AND TONNEAUX FOR 12 MONTHS
COLOUR:	INTENSE RUBY RED
OLFACTORY:	COMPLEX, OF GREAT DEPTH, INTENSE, PERSISTENT, WITH HINTS OF VIOLET, CHERRY AND WILD STRAWBERRY.
TASTE:	A WINE OF GREAT STRUCTURE, WARM, ENVELOPING, SMOOTH, WITH INTENSE AROMAS OF RED FRUIT WITH DELICATE SPICY NOTES.
PAIRING:	EXCELLENT WITH MEAT, RAGU', SOFT CHEESES
ALCOHOL CONTENT:	13, 5%

