



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Aglianico Campania IGP

Made from pure Aglianico from vines plants as far back as 1970. After harvest in early fall, the grapes are soft-pressed, de-stemmed and cold macerated. They ferment for about twenty days. The wine then ages in stainless steel before being transferred to traditional oak barrels. Brilliant red with purple reflections, the nose is intense and persistent, reminiscent of spices, blackberries, and ripe red fruit. Full-bodied and consistent on the palate, it shows rich, appealing flavors and goût de terroir. Can be cellared up to five years. The Rocca dei Leoni estate extends 30 hectares (74 acres) and is located in the heart of Benevento's Sannio area between three valleys. The entire expanse of vineyards enjoys volcanic soil, rich in phosphorus and potassium, and features lush vegetation, with cherry, fir, chestnut, and walnut trees. Aglianico and Falanghina grapes particularly benefit from excellent hillside exposures and considerably steep hillsides. The vines are also very old, which contributes to the wine's excellent structure and aromatic profile.

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**Wine exported to:** Australia, Canada, Hong Kong

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## Most recent awards

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## Winemaking and Aging

Grape Varieties:	100% Aglianico
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	20 days
Type of yeast:	Selected
Fermentation temperature:	26 °C (78.8 °F)
Maceration technique:	Cold macerated
Length of maceration:	20-25 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Aging before bottling:	3 months
Closure:	Natural Cork



## Vineyard

Organic:	No
Vineyard location:	From vineyards near the Rocca dei Leoni property, Campania
Soil composition:	Arenaceous clay, quarzitic sandstone and fossil-filled soil
Vine training:	Guyot
Altitude:	400 meters (1,310 feet) above sea level
Vine density:	3,000 vines per hectare
Exposure:	Various

Years planted:	Early 1970s
Age of vines:	45 years old
Time of harvest:	Late October
First vintage of this wine:	2000
Total yearly production (in bottles):	115,000

## Tasting Notes and Food Pairings

Tasting notes:	Brilliant red with purple reflections. The nose is intense and persistent, reminiscent of spices, blackberries and ripe red fruit. Full-bodied and consistent on the palate, shows rich, appealing flavors and goût de terroir.
Serving temperature:	Best served at 16-18 °C (59-64.4 °F).
Food pairings:	Charcuterie, pizza and poultry dishes like turkey
Aging potential:	5 years
Alcohol:	13.5%
Winemaker:	Riccardo Cotarella