



SALVATORE MOLETTIERI®

IRPINIA DOC AGLIANICO CINQUE QUERCE



 *Type of wine: **Red***

*Denomination: **DOC***

*Varietals: **100% Aglianico***

*Production zone: **Montemarano***

*CRU: **Cinque Querce***

*Type of soil: **Clayey-Calcareous***

*Vineyard density: **2500-3000 vines/hectare***

*Age of the vineyard: **16-18 years***

*Altitude: **550/600 meters above sea level***

*Exposure: **South-east***

*Grape Yield: **7.5 tons/hectare***

*Harvest: **by hand in small cases***

*Time of harvest: **end of October/beginning of November***

*Fermentation: **in steel with temperature control***

*Maturation: **approximately 24 months in barriques and in large oak casks***

*Finishing in the bottle: **6 months minimum***

*Vine training system: **espalier-guyot***

Organoleptic analysis: *intense ruby red colour. The nose is intense, with red fruit, spicy notes with elegant balsamic, clove and cocoa nuances. In the mouth it is warm, full and supple. The aromatic persistence is long and complex, the tannins are tightly knit. Ripe fruit and torrefaction finish. A wine with great character excellent with game, red meat dishes and medium seasoned cheese.*

Azienda Vitivinicola Salvatore Molettieri

Contrada Musanni - Strada Ofantina SS400 (Km 15,500) - Montemarano (AV) - Italia

Tel. e Fax + 39 0827 63722 - info@salvatoremolettieri.com - www.salvatoremolettieri.com