

Cantina Sanpaolo IRPINIA AGLIANICO DOP 2018

Company legal name: CLAUDIO QUARTA VIGNAIOLO SRL

Brand history: "Cantina Sanpaolo blends naturally with the serene hilly landscape, at 500 m above sea level,

in the area historically involved for the cultivation of great grapevines. The winery takes its

name from San Paolo, the nearby medieval hamlet located between the towns of Tufo and

Torrioni. It is a unique area that offers an extraordinary variety of soil; the native clay, sand,

and limestone are all influenced by volcanic ash from Vesuvius. Here, the vineyards are planted

at up to 700 meters above sea level where notable temperature variations between day and

night enhance the aroma of the grapes."

Winemaker name: CLAUDIO QUARTA

Key Facts

Type: Red Wine

Grape varietal(s): 100% AGLIANICO

Alc % on Lab Analysis: 14.49%

Alc % on label: 14.50%

Acidity %: 6.04 g/l

Residual sugar: 2.9 g/l

Vineyard

Province:

Appellation: IRPINIA

Appellation history:

Single vineyard or commune: Single Vineyard

Commune name:

Vineyard name:

Vineyard history:

Hectares (ha): 9

Exposition: WEST

Year planted: 1990

Clones?

Soil type: Medium-textured loam mix of volcanic origin.

Trellis type or system: Bilateral Guyot

Harvest/Winegrowing

Harvest method: By hand

Organic: No

Certified organic: No

Weather conditions during growing season:

Harvest date: ULTIMA DECADE DI OTTOBRE

Winemaking

Sorting method: Manually

Destemming method:

the grapes are de-stemmed

Cold maceration: 15 DAYS

Type of yeast: INDIGENOUS

Punch down or pump over?

Malolactic fermentation: Yes 100%

Fermentation temperature:

Post-fermentation maceration used:

Vegan: No

Type of wood barrel: French oak

Barrel cooper and forest, toast level of oak:

Aging time in stainless tank or wood, etc.: 12 months

Additional aging in bottle: 12 months

Aging potential: 8 years

Additional Winemaking notes: The grapes, after careful hand-selection, are de-stemmed and crushed. They are then macerated and fermented in stainless steel tanks

for 15 days.

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Tasting Notes

Color: Intense red color with purple hues.

Aroma: Complex and fine nose, ripe red fruit and spices notes.

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Food pairings: Rich pasta dishes, cheeses of medium to long ageing, sliced meats and red meats.

Packaging and Packing Information

Type of closure: Cork

Bottle type and color (burgundy, bordeaux, renning, etc.): High Shoulder Bordeaux - Brown

Weight per bottle: 3.12 lbs

Bottles per case: 12 pack (8.00 Euro Ex-Cellar or under per bottle / 8,00 Euro Ex Cantina o meno a bottiglia)

Weight per case: 37.44 lbs

Pallet configuration: 12-Pack: 56 cases / pallet

Case dimensions:

Length: 13.8

Width: 11.8

Height: 100.39

UPC code: 8034094890713 - confirmed 10-1-2021

COLA: 21132001000637 confirmed 10-1-2021

Bottling date: 20/12/2020

Total quantity produced: 36000

Estimated U.S. bottle allocation:

Estimated release date for Enotec pick-up: 06-15-2021

