



CLAUDIO QUARTA VIGNAIOLO

AGLIANICO IRPINIA DOP 2019



WINERY & TERROIR

SANPAOLO - CAMPANIA (Torrioni, Avellino) • ITALY

Perched on a volcanic hill surrounded by vineyards and woods, it collects the legacy of a prestigious and historical area and projects it into the future, with a contemporary vision and language. It is located in the capital of DOCG Greco di Tufo in the heart of sub-region **Irpinia**, on a hilly ridge, on the right bank of the Sabato River. The grapes come from selected plots in the most suitable areas and are grown up to 700 meters high, where the strong temperature range enhances the aromaticity. The soil varies between clayey, limestone, sandy and with ashes from Vesuvius.



VARIETY & HARVEST

100% Aglianico

YIELD PER HECTARE: 80 Q / HA

Aglianico, brought to Southern Italy by the Greeks (the name derives from the ancient word Hellenic - Greek), is the most important and representative grape of Southern Italy. Complex vine that requires great attention and wisdom for its processing. The **harvest** is carried out strictly by hand, the grapes placed in boxes and transported to the cellar, where they are selected during the destemming phase.



VINIFICATION

MACERATION AND FERMENTATION: in steel for 15 days without stalks, at 25 ° C

MALOLACTIC: yes, 100%

AGING: in steel for 12 months, in second and third passage French oak barrels for a further short passage. Refinement in the bottle follows.



TASTING NOTES & PAIRINGS

Intense ruby red color with violet reflections. The **nose** is complex and compact, with hints of sour cherries and plums, wet earth, fern, humus, geranium, peonies, incense, sandalwood, juniper, and an intriguing mineral vein. **Taste** of good thickness, with warmth that leaves room for the tannic, exuberant and gritty expression, supported by acidity until the end of the sip. **Ideal for** savory first courses, red meats, cheeses. Perfect pairing: lentil and bacon soup, meatloaf stuffed with smoked cheese and speck, fillet.



OENOLOGIST

Claudio Quarta
Francesco Gennari



TECH NOTES

ALCOHOL: 14%
S.R.: 2.6 g/L
ACID.: 5.7 g/L



AWARDS

- vt18: FIS (GUIDA BIBENDA) 4 GRAPPOLI
- vt16: VINITALY 5 STAR WINES 91/100
- vt15: L'ESPRESSO - TOP 100 WINES OF ITALY



LABEL

Aglianico is the most widespread grape variety in the Irpinia area, which with its particular soil and climatic conditions combines perfectly with this and generates wines of great personality. Our "Irpinia Aglianico DOP" is an elegant and refined wine, a young, fresh and very approachable expression of this great grape variety in purity, obtained from an agile vinification, shorter maceration and less refinement

ORIGIN



Cantina Sanpaolo - Torrioni (Av)



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