



**TENUTA  
DE GREGORIO**  
AZIENDA AGRICOLA

## CAMPANIA AGLIANICO IGT

*Ruby red color. The aroma and taste are intense and fruity, with cherry and plum jam taking the forefront, closing with violet and a note of black pepper.*

**Grape Variety:**  
100% Aglianico

**Vineyard:**  
Trellised vine training with Guyot pruning

**Soil:**  
Sandy limestone with components of volcanic ash

**Altitude:**  
450 m above sea level

**Harvest Time:**  
Third decade of October

**Yield:**  
60 q/ha

**Vinification:**  
Handpicked grapes are partially destemmed and crushed, then fermented with maceration for about 3 weeks.

**Alcoholic Fermentation:**  
Controlled temperature in stainless steel

**Aging:**  
10-12 months in stainless steel

**Alcohol Content:**  
14%

