

APOLLO

Aglianico del Sannio
Denominazione di Origine Controllata




OCONE
—1910—
i Vini del Sannio

CLASSIC

Grape varieties & production area:

100% Aglianico: the espalier-trained vineyards are located at 400 masl, in the hilly areas of the Taburno subzone, in the municipality of Ponte. The medium-textured calcareous soil is of alluvial origin. The average yield is circa 80q/ha.

Tasting notes:

Intense ruby-red in color. Full-bodied and harmonious, with a very fine and complex tannic texture, adding density, elegance and extraordinary length to the wine. On the nose, it offers intense notes of ripe fruit, reminiscent of blackberries and blueberries, accompanied by delicate floral hints of roses. On the palate, the acidic component is balanced by an ample body and persistent finish.

Harvest & production technique:

The grapes are hand-picked in crates during the second half of October. Destemming is followed by fermentation and maceration at a controlled temperature for 10 days. Extraction is done via pumping over, followed by racking, soft pressing and drawing off the lees. After malolactic fermentation and natural clarification, the wine is transferred to steel vats and successively bottled where it completes its final phase of refinement.

Food pairings:

Ideal with red meat and typical dishes from the Sannio area, such as *matriciana* pasta (made with cured pork cheek) and lamb stew.

Serving temperature:

Serve at 18°/20° C.