



NARDONE[®]
N A R D O N E

Irpinia Aglianico D.O.C.

Appellation	Irpinia Aglianico D.O.C.
Alcohol content	13,50 % vol.
Grape Variety	Aglianico 100%
Vineyard	Torre le Nocelle
Soil	Mixed clayed - chalk
Exposure	Facing south
Altitude	270 m a.s.l. in the average
Vines per hectare	5000 hectare
Training system	Shoulder with cordon spur pruning system
Age of vineyard	About 10 years
Yield per hectare	About 8000 kilos
Period of harvest	End of October / beginning of November
Vinification	Classic red vinification, long maceration with the skins at controlled temperatures
Ageing and maturing	In Slavonian oak for 6 month. At least 6 months in bottle.
Colour	Deep ruby red
Bouquet	FA complete bouquet of cherry jam, sweet spices, licorice, coffee and cacao.
Palate	Balanced in the mouth; spicy minerality and great persistence.
Food pairings	Pairs well with roasted meats, spiced dishes and truffle.