

PETILIA - LE SEPAIE

APPELLATION:	Aglianico I.G.T.
PRODUCTION AREA:	Taurasi
GRAPES:	100% Aglianico
YIELD PER HECTARE:	40 hectolitres
VINIFICATION:	destemmed grapes, maceration of the skins for about 12 days. Aged in oak for about 4 months 4 hl
AGING:	Aged in oak for about 4 months.
CHARACTERISTICS:	Colour: ruby red. Bouquet: complex, with notes of ripe red fruits such as blackberry and black cherry. Taste: recreates the sensations felt in the nose and is very long, structured and elegant refinement
ALCOHOL:	13% vol.
MATCH	red meat and aged cheeses.
SERVICE TEMPERATURE:	16–18 °C

