



ELENA CATALANO

VITICOLTORI DAL

18
25



VIGNA MONTE PINO AGLIANICO DEL TABURNO

Denominazione di Origine Controllata e Garantita

Grapes used: Aglianico 100%.

Cultivation and ripening: the Monte Pino vineyard is subject to an intense thinning intervention of the bunches during veraison, which can generally be estimated in the order of 50 – 60%

Vinification: the grapes, harvested in the third decade of October, undergo a soft destemming, followed by alcoholic fermentation in stainless steel tanks at controlled temperature, variable between 25 and 28 C °, able to extract the noble compounds of the peel with the help of periodic pumping over. The maceration on the skins lasts between 35 and 40 days.

Ageing: the refinement takes place, after the malolactic fermentation, in barriques, for a period of 14 – 16 months. After this period, the wine is prepared for the bottle, where it rests and ages for another 12 months.

Longevity: Aglianico Monte Pino is a wine with long aging potential. Its main characteristic is that of expressing in a changeable and variable way during the refinement in the bottle complex aromatic bouquets of extraordinary elegance.

Organoleptic characteristics: ruby red color, which after a few years of bottle aging will tend to take on garnet reflections. The typically spicy aromas, of an oriental nature, such as hints of clove and pepper are combined with the aromatic bouquet that is formed with the reductive evolution that takes place in the bottle. Structured and persistent, with lively and soft tannins.

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