Aglianico I.G.T. del Beneventano

Rinomata Cantina Tombacco

A noble and proud wine that has its roots in history. It leaves in the mouth hints of spices and red fruits, offering mysterious stories and legends.

Tasting notes

A deep red color with purple hues, introduces the Aglianico as a decisive wine, with a complex aroma full of notes of red fruits and spices. The taste is intense, full and enveloping, perfect to combine with rich and flavourful dishes such as roasts and aged cheeses.

Grape variety

100% Aglianico

Origin

vineyards in the Benevento province

Winemaking

the winemaking of the Aglianico is made in a traditional manner through daily pumping over for the fi rst 3-4 days after the harvest. After this initial phase then follows a lengthy daily pumping until the alcoholic fermentation is accomplished. The fermentation temperature is 25°C. When the alcoholic fermentation is over, the décuvage follows and the skins are softly pressed, in order to obtain the best conditions for the start of the malolactic fermentation. After the malolactic fermentation, the wine is racked 2 or 3 times before being transferred partly into steel vats and partly into 500 liters tonneaus for the ageing process. After this, our enologist prepares the cuvée for the bottling of Aglianico I.G.T. Beneventano.

Colour

dark, deep, rub red, with clear purplish tones.

Bouquet

this wine is clear and complex, with enjoyable hints of cherry and red berries fragrance, followed by a marked vanilla and spicy note.

Flavour

excellent mouth entry, elegant and warm, sapid and fullbodied. Good length and persistence that leaves an enjoyable soft sensation and a pleasant mouth which asks for another sip. With nuances of cherry,
plum and spice.

Alcohol content

14% vol.

Optimal serving temperature

18-20°C

Storage and ageing

storage in a cool dry place is recommended, as the aging process for this important wine can last more than 6 years.

Gastronomic matches

Aglianico combines very well with all roasted red meats and aged cheeses.

Packaging

in 75 cl borgognotta bottles, boxes of 6.

Awards won

2019 Berliner Wein Trophy
GOLD MEDAL

2019 International Wine & Spirit Competition
SILVER MEDAL

2019 International Wine Challenge
COMMENDED

2019 Concours Mundus Vini Meininger
SILVER MEDAL

2016 Concours Mundus Vini Meininger

SILVER MEDAL

2016 Sommelier Wine Awards

SILVER MEDAL