

# CAMPANIA AGLIANICO

## AGLIANICO IN ITS YOUNGEST FORM

Our youngest Aglianico is proudly named after the famous region, Campania. Unlike our other wines, this has spent minimal time ageing to produce the silky smooth genuine taste of Aglianico. This is much more of a 'modern' Aglianico with juicy black fruit flavours and bold aromas of toffee, balsamic and violets. The hints of cinnamon and vanilla help create a perfectly balanced and harmonious wine.

Variety: 100% Aglianico

Soil: Clay, Volcanic

Harvest: Manually;  
End of October

Alcohol: 12%

Body: Light - medium

Aging: Stainless steel tanks



Violets



Black Cherry



Cinnamon



Blackberry



Vanilla



Raspberry



Food pairings:

Beef, Lamb, Spicy sausage,  
Tomato based pizza,  
Pasta with meat

Serving temp. 16°/18°C



Serving suggestion:

Serving suggestion: Serve slightly chilled in summer with a slice of peach with or without lemonade for a light and refreshing summer drink

cantine  
**De Palma**<sup>®</sup>