

# janare

## CANTARI | CRU DEL SANNIO LINE

DOP SANNIO AGLIANICO RESERVE



### GRAPE

Aglianico

### ORIGIN

Sannio Beneventano - Campania

### HECTARES

10

### ALTITUDE

120-400 metres ASL

### YIELD PER HECTARE

50 quintals

### VINE TRAINING SYSTEM

Guyot

### PLANTING DENSITY

4,000 vines per hectare

### AVERAGE AGE OF VINES

20 years

### HARVEST TIME

Second half of October, thinning in August to optimise production.

### VINIFICATION TECHNIQUE

Grapes harvested by hand and processed with automatic and manual sorting tables. Maceration with the skins lasts for about 14 days with a little remontage (pumping over) of the must with the grape dregs.

### FERMENTATION

Processed in steel at 26-28°C

### MALOLACTIC FERMENTATION

In barriques

### AGEING

In new French wood for a period of 12-14 months, further élevage period in cement tanks.

### BOTTLING

In autumn, three years after the harvest

### TERROIR

The wines of the Cru del Sannio line are produced from vineyards on the first hillside, in a landscape of alluvial terraces and gentle slopes on marl. This dual genesis means that this terroir is home to a complex mosaic of soils: the sandy-gravel soils of the terraces, deep and dry; young but already organised, hospitable, docile soils, easily rooted. Then there are the ancient “black soils” of the marly hills, more developed, tenacious soils, dark with humus on the surface, well-structured thanks to the heritage of the ancient woods that covered them and the centuries-old work of the vine-growers. Below the working depth, there is a chromatic contrast between the deep horizon, white due to the accumulation of carbonates, and the silt-clay substrate, finely inlaid with ochre and grey. The Cru del Sannio line thus comes from a very particular terroir, in terms of morphology and soils. It is a complex cru, a “cooperative” terroir, where the constant excellence of the wines clearly derives from the winegrowers’ ability to master and harmonise, vintage by vintage, the behaviour of the vineyards on the different soils, slopes, and exposures.

### ORGANOLEPTIC CHARACTERISTICS

A wine with a deep ruby colour. The nose is distinguished by hints of small red fruits that blend with the sweet spicy and vanilla notes coming from the barrique. On the palate it is embracing and intense with strong and persistent but silky and elegant tannins.

### FOOD PAIRINGS

Excellent with roast meat, braised meats and mature hard cheeses.