

janare

ROSSO RISERVA | ALFABETO LINE

DOP SANNIO GUARDIA SANFRAMONDI ROSSO RESERVE



GRAPE

Sangiovese 80%, Aglianico 20%

ORIGIN

Sannio Beneventano - Campania

HECTARES

25

ALTITUDE

100-400 metres ASL

VINE TRAINING SYSTEM

Guyot

PLANTING DENSITY

3,500 vines per hectare

AVERAGE AGE OF VINES

25 years

HARVEST TIME

Sangiovese, last ten days of September - Aglianico, mid-October

VINIFICATION TECHNIQUE

Maceration with the skins for 15 days with limited remontage (pump-overs)

FERMENTATION

Entirely carried out in steel at 26-28°C

MALOLACTIC FERMENTATION

Entirely carried out in steel

AGEING

The final blend is aged in small, second-passage French wood for 12 months, after which it is refined in cement vats for at least a further 12 months

BOTTLING

December, three years after harvest

TERROIR

The grapes come from a selection of vineyards spread across the different terroirs of the Janare estate, with the exception of the alluvial valley floors. Just like conducting an orchestra, where it is the conductor's task to guarantee absolute harmony to the whole by ensuring that each component gives its best, here the work consists of selecting, in each vintage, the best grapes from different soils, morphologies and microclimates - the volcanic soils of the ignimbrite, the river terraces and the ancient black soil of the marly hills - with the result of unfailing constancy of character and quality, which our valley is always able to ensure.

ORGANOLEPTIC CHARACTERISTICS

A wine of intense colour with violet hues. On the nose, cherry sensations blend with spicy ones. The palate is embracing and intense with full but silky tannins.

FOOD PAIRINGS

Pappardelle with ragout or other meat sauces, stuffed pasta, steaks, and grilled red meats, but also cured meats and well-aged cheeses.