

janare

AGLIANICO | ANIMA LAVICA

SANNIO AGLIANICO DOC



GRAPES

Aglianico

ORIGIN

Sannio Beneventano - Campania
Area of ignimbrite

HECTARES

10

ALTITUDE

120 - 400 meters ASL

WINE TRAINING SYSTEM

Guyot

PLANTING DENSITY

4.000 plants per hectare

AVERAGE AGE OF VINES

15 years

HARVEST TIME

Second half of October, thinning in the month of August to optimize production.

VINIFICATION TECHNIQUE

Grapes harvested by hand and processed with automatic and manual selection. Maceration on the skins is prolonged for about 10 days with a few pumping over.

FERMENTATION

carried out in steel at 22-24 °C

MALOLACTIC FERM.

carried out in steel

AGING

The whole lot ages in second passage barrels for 6-8 months. Additional élevage in concrete tanks.

BOTTLING

Autumn, two years after harvest plains

TERROIR

Still wines of the Anima Lavica line are produced by vineyards cultivated on the outcrops of volcanic rocks come in the Apennines from far away: it is the gray tuff erupted by the Phlegraean volcanoes more than thirty thousand years ago, in the tremendous eruption of the Campania ignimbrite. The burning clouds went up the valleys for a hundred kilometers, settling among the gentle hills of the Calore valley. The presence of a completely volcanic terroir is surprising in Telesina Valley: this soil is composed of plains and suspended basins, with sandy, glassy soils, crackling at the foot, with a characteristic dark gray color, crumbly and easy to work, extremely permeable, in a temperate environment, obviously very different from the coastal volcanoes original context, characterized by the Mediterranean climate contrasts. The mineralogical complex of these soils give them particular nutritional qualities. The resulting wines are an absolute surprise to the senses, concentration of flavor and freshness. This singular terroir complexity is clearly reflected in the minerality of wines and in their elegant aroma.

ORGANOLECTIPTIC CHARACTERISTICS

Wine with an intense ruby red color with violet nuances. On the nose, the bouquet recalls black cherry, liquorice and aromatic herbs. The palate releases minerality and freshness, with soft and enveloping tannins.

FOOD PAIRINGS

First courses with meat sauce, soups and pasta with legumes, roast red meat, aged cheese