



THE ITALIAN SELECTION



is pleased to introduce

WINERY: TERRE STREGATE

IDILLIO Aglianico 2017 IGT

VINTAGE: 2017

SIGHT: deep red

SMELL: berries, plums, liquorice and black pepper

TASTE: It is a red wine with an important structure, as much full-bodied and tannic as it is elegant. With the passage of time the acidity softens. The aroma and taste are intense and fruity (black cherry, cherry, red fruits), tending to spicy (pepper)

Grape Variety: 100% Aglianico Beneventano

Production Area: Sannio, Province of Benevento, Campania

Classification: IGP

Soil Composition: clayey-calcareous, rich of skeleton

Vinification: stainless steel temperature controlled fermentation before aging 6/8 months in barrique

Exposure: 400/450 m asl, the Aglianico vineyard is extended along the sweet slopes of the Matese mountain, the Telesina valleys and the Calore river. Excellent microclimate with light breeze and large temperature range between day and night.

Vines Per Hectare: 6,000-8,000/ha

Harvest Period: September/October

Formats: 750 ml

Pairing Suggestion: Beef and venison

Alcohol: 14.0%

Acidity: 6.80 g/l

pH: 3.42

Background

The name idillio means Idyll and it is the perfect combination of the beautiful natural environment of the "Sannio" area of Campania Region and the love this family is putting into this vineyard. Aglianico grape is produced mainly in Campania and Basilicata. It grows both on volcanic and calcareous soil, keeping in any cases its own intense and bold structure characteristics.

The Winery

Terre stregate, is located among the Guardia Sanframondi hills, ancient village of the Sannio Beneventano full of history and traditions. In this magic place, still animated by the osco- sannite populations that lived here, the ancient art of viticulture and olive cultivation is passed on from generation to generation keeping immutated all its ritual fashion.