



AZIENDA AGRICOLA

FIorentINO

Celsi Irpinia Aglianico Doc

The Irpinia Aglianico Celsi is obtained from the grapes of the Casale vineyard harvested by hand between the end of October and the beginning of November. They follow a classic red vinification with maceration on the skins at a controlled temperature. The wine obtained ages for 10-12 months in large 25 hl French oak barrels and subsequently in steel and bottle. In the glass the wine has an intense ruby red colour. On the nose there are hints of dark fruits and spices, as well as spicy notes. The sip is warm and soft, with elegant tannins and a persuasive finish. Perfect as an accompaniment to baked pasta, roast meats and aged cheeses.

Production area: Paternopoli
Type of wine: monovarietal red
Grape variety: Aglianico
Alcohol content: 14% vol.
Service temperature: 16-18 °C
Soil composition: clayey sandy loam
Vineyard altitude: 420 masl
Exposure: South
Vineyard age: 15 years
Training system: espalier - unilateral guyot pruning
Vineyard hectares: 1.4 ha.
Yield per hectare: 70 quintals/ha
Harvest period: last ten days of October
Vinification: In red with maceration on the skins at a controlled temperature
Aging: steel, 25 hl French oak barrels, bottle

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