

borgomastro

aglianico

2009

Colli di Salerno IGT



borgomastro
Igt colli di salerno

vintage:

2009

total production:

2.685 bottles, 100 magnum

alcohol by volume:

13,5 %

grapes:

Aglianico 100%

grapevine training:

bilateral cordon system

yield per hectare:

60 quintals per hectare

average age of vines:

30 years

grapes harvest:

end of October

vinification:

fermentation in steel tanks

ageing:

in wood/ 26 months

in bottle / 16 months

stabilization:

no stabilization

bottled in:

March 2012

available to be consumed in:

March 2013

Serving temperature:

16 - 18 °C

packaging:

box with 6 bottles, (750 ml each)

box with 1 bottles, (1.500 ml each)

description:

Borgomastro is our most aged Aglianico wine and it is the product of our will to give time a wine better and better and lasting over years. The vinification and fermentation of the new wine together with its peels, often lasts over two weeks, in order to balance the richness of the raw matter being extracted. It is really difficult to tame a vine like the Aglianico one and we succeed in doing it by carrying out the ageing of this wine in chestnut wood and oak barriques of different capacities and toasting degrees. The resting of Borgomastro in its carats is a joy we want to share: its flavouring power is impressive, every decanting is a pleasure for our senses, which are often surprised by those scents coming out from those barrels during ageing that sometimes lasts even 24 months according to each year. Its very dark but elegant tones make it compete with the great vines in the world, a rich and complex nose finds it as being surely typical Aglianico, characterized by notes ranging between the lavender and the raspberry, from the Mediterranean spice to berries. It is a newer and newer discovery for the palate for its deep and juicy taste, reminding to ripened fruit, sour black cherry, pepper, liquorice and cocoa while sipping it, a taste that finally distinguishes its oenological personality as elegant and soft, even if the character of our beloved hills, sometimes being a little surly, clearly emerges.

Lunarossa *vini e passione*

Via V. Fortunato
zona P.I.P. lotto 10
Giffoni Valle Piana
84095 (SA)

info@viniepassione.it

www.viniepassione.it

tel. / fax +39 089 8021016

