



## Bravo Wine Imports

CAMPANIA – *Vigne Sannite*

### Aglianico 7 Piu 3



**Type:** Aglianico 100%

**Vineyard:** Samnium hills

**VINIFICATION:** The winemaking process is traditional albeit with the advent of modern equipment.

**FERMENTATION:** Lasts about 20 days, modulating various parameters (oxygen, turbidity, yeast feeding, temperature) to better conduct the process and bring together greater aromaticity.

**Color:** Red

**Alcohol Content:** 14% vol.

**Nose:** Powerful, fruity, with spicy notes of leather, licorice and smoky coffee. 48 months after the harvest, the wine is ready to express emotions. Good tasting.

**Service:** To be served at a temperature of 15-18 °C.

## Bravo Wine Imports

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