



## Bravo Wine Imports

CAMPANIA – *Passo Della Tortore*

### Irpinia Aglianico DOC



**GRAPES:** 100% Aglianico

**VINIFICATION:** The harvested grapes are selected and subjected to fermentation with maceration at 25-28 degrees Celsius for 15-18 days. This is followed by a period of aging in oak barrels for about 6 months.

**COLOR:** Ruby red

**NOSE:** Complex aromas reminiscent of wild berries, licorice and ripe plums.

The well blended tannins give the wine an extraordinary elegance, together with a remarkable structure.

**FOOD PAIRING:** Beef, pasta, lamb

**ALCOHOL:** 14%

## Bravo Wine Imports

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