

Azienda Agricola Vadiaperti

Aglianico d'Irpinia

Name

Aglianico d'Irpinia

Classification

I.G.T.

Grape variety

Aglianico 100%

Area of production

Venticano and Taurasi countrysides

Vineyards medium altitude

400-500 m above sea-level

Cultivation system

2 m per 1,10 m espalier rows

Pruning

Spurred rope and Guyot

Yield/Ha

7.500 - 8.500 Kg

Plants/Ha

4.500

Bottles/Ha

6.500 - 7.500

Alcoholic degree (content)

Not lower than 12,50 % vol.

Total Acidity

Not lower than 5,00 g/l

Net extract

Not lower than 26,00 g/l

Recommended Temperature

16 - 18 °C

Harvest

Grapes are usually harvested at the end of October or at the beginning of November, but it always depends on the ripening of the grapes. Only after careful periodic controls on the grade of ripening we are able to exactly fix the time to harvest.

Azienda Agricola Vadiaperti

Contrada Vadiaperti 83040 Montefredane Avellino
Tel/Fax: +39825607270

info@vadiaperti.it
www.vadiaperti.it

Azienda Agricola Vadiaperti

The grapes, carefully selected, are gathered and put into perforated plastic cases of about 20kg each, so avoiding any skin tearing.

'Light pressing' vinification starts in not more than four hours from the gathering, with the 'crushing and the stripping of the grape stalks' and an 8/10 days maturing at a temperature of 26/30°C.

Aglianico d'Irpinia IGT Bottle

