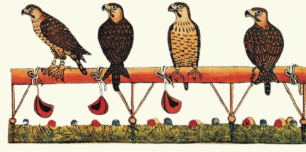


SAN MARTINO



KAMAI

AGLIANICO DEL VULTURE
SUPERIORE
D.O.C.G.

KAMAI

D.O.C.G. Aglianico del Vulture Superiore
Number of bottles: about 1500

Production area: Vulture, the vineyards are located in the municipality of Forenza

Grape: Aglianico 100% organic certificate

Age of the vineyards: 60/70 years

Altitude: 560 mt a.s.l.

Breeding system: the fruit head is about 50 cm from the ground with Guyot system leaving about 10/12 buds.

Density: 8.000 plants per hectare.

Harvest: manual selection of the best grapes in the field, they are put into crates and brought to the cellar within a few hours, followed by secondary selection carried out by our Selectiv 'Process Winery of Volentieri-Pellenc, the linear destemming system that allows us to eliminate any residue green maintaining the best integrity of the berries and allowing us to use only the berries that reached the perfect phenolic maturity.

Vinification: soft destemming in vat barrels of Slavonian oak where fermentation takes place with a temperature that never exceeds 28 degrees, followed by a period of maceration on the skins that reaches 60 days in which the malolactic fermentation takes place. It ages in Slavonian oak for the next 12 months.

Aging in the bottle: at least 3 years

Alcohol: 14 % Vol

Potential life: at least 20 years, we believe that Aglianico del Vulture is one of the Italian wines with the greatest potentials of bottled life.

Organoleptic characteristics:

Color: ruby red.

Aromas: with all the depth of the vine and the land of Forenza; mineral, with aromas of embers, smoke and cherry, floral hints, black pepper with a background of undergrowth.

Palate: hints of graphite, iron: large and determined of considerable structure, supported by sweet tannins.

An excellent acidity supports the length and persistence of the wine.

SERVICE

Ideal temperature: 15-18 ° C

Recommended pairings: perfect with very rich dishes: game, stews and aged cheeses.

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