



# IRPINIA AGLIANICO

## DOP

*"Claudio is fascinated with the expression of southern Italy's flavors and cultures. In 2005, he left a successful career as a biologist, geneticist and microbiologist and returned to Italy with his family to begin his "second life" as a winemaker. His daughter, Alessandra, shares his passion and works with Claudio to help manage the business."*

VINEYARD LOCATION	Venticano - Mirabella Eclano
ELEVATION	300 - 400 Meters Above Sea Level
SOIL TYPE	Limestone Clay with Volcanic Veins
FARMING PRACTICES	<b>CERTIFIED ORGANIC</b>
AVERAGE VINE AGE	30-40 Years
CASE PRODUCTION	3,356
YIELD	800 KG/ha
TRELLIS SYSTEM	Double Guyot
VARIETAL/BLEND	Irpinia Aglianico
FILTRATION METHOD	Microfiltration with Housing Filter
MACERATION/FERMENTATION	12-15 Days
AGING CONTAINER	12 Mos Stainless Steel, 6 Mos French Oak
AGING TIMES	18 Months
ALCOHOL BY VOLUME	14%



WINEMAKER  
Claudio Quarta  
and Alessandra

REGION  
Campania

