



Cerbero Aglianico riserva DOC

Grapes Variety
100% Aglianico.

Viticultural details

Grapes are produced from hillside vineyards, mainly in calcareous soils. The training system is the espalier. The Molise region is characterized by mild nature, the soils consist of clays and limestone rocks and, in the floodplain along the coast, from sandy soil. The maximum production yield is not more than 10.00 tons per hectare. Age of the vines 20 years.

Vinification and maturation

Classic red vinification with maceration of the grapes for 15 days at a controlled temperature. After fermentation, aging for about 2 years in large oak barrels. Settling in stainless steel tanks before bottling for another 12 months and bottle aging for at least three months.

Gradazione Alcohol
around 13,5 % vol.

Features

Colour: purple red with light garnet hues.

Bouquet: notes of blackberry's jam together with spicy notes and with hints of leather.

Palate: full-bodied, dry, mellow and velvety on the palate, with a long finish and an excellent balance.

Pairings

Recommended with grilled meat, roasts, game and seasoned cheeses.

Serve at: 18-20°C. (64-68°F.)