

VIGNE STORTE AGLIANICO VIGNA PANACEA



Vigne Storte is the winery and vineyard project of two passionate farmers, Filomeno and Sebastiano, who at a young age saw the great potential their region has to offer. Step by step the winery grew to its current size of 10 hectares, mainly planted with the white Falanghina grape and red Aglianico.

The vineyards are farmed following organic principles.

Both Filomeno and Sebastiano want to make sure that their stewardship of their land will result in future generations being able to continue their vocation.

The vineyards belong to DOP region of Sannio, a hilly area north of Naples, straddling the provinces of Benevento and Avellino in the heart of the Campania region, south-west Italy. Sannio gained its DOP status in 1997. Since 2010 several smaller DOPs which lay within its boundaries have been absorbed, and have now become sub-regions of Sannio.

VINIFICATION

Maceration with skin contact for about three weeks, followed by soft pressing and fermentation in stainless steel tanks. Upon completion of the fermentation, the rests for at least 10 months in tanks, followed by 5 months in the bottle prior to release.





SKU: 856263

Region	Campania
Classification	Sannio DOP
Vintage	2018
Grapes	100% Aglianico
Soil Composition	Fertile volcanic soil
Vineyard Training	Guyot
Density/Yield	70 hl/ha
Fermentation	First Temperature controlled fermentation in stainless steel followed by 10 months aging
Alcohol	13%
Residual Sugar	1.0 g/l
PH	3.65 g/l
TA	5.6 g/l
Free SO2	30 mg/l
Total SO2	78 mg/l

TASTING NOTES

Aglianico is a specialty grape of Campania, where it prefers the volcanic soils. It has a powerful, intense character and is regarded as one of Italy's finest grape varieties. In the days of the Romans, it is believed to have been the main ingredient of the world's first "Grand Cru" wine, Mount Falernus. The Vigna Panacea is an elegant wine with a pleasantly full mouth-feel. The aroma has notes of raspberry, blackberry, and a touch of camphor. Mature, soft tannins lead into a long, elegant finish.

PAIRING SUGGESTION

This Aglianico enjoys to be paired with roasted or barbecued red meats. Great also with lamb osso bucco Beef Bourguignon, making sure to use the wine for braising as well.