



Vergani

AGLIANICO CONTADO RISERVA MOLISE DOC DI MAJO NORANTE



Aglianico del Molise DOC Riserva, Di Majo Norante, Molise, Italy

Taste 
 Dry Sweet


 Fruity / Soft Spicy / Herb


 Light Heavy / Rich

Vintage 2019

Notes Ruby red color with garnet highlights, a wide and intense bouquet with hints of ripe fruit. In the mouth it is soft and velvety, very harmonious with good body, ripe tannins and an aftertaste of black cherries.

Accompanying Game, meat and mature cheese, but also with vegetarian dishes such as steamed vegetables, legumes, baked vegetable dishes such as eggplant parmigiana or vegetable casserole.

Vinification Vinification takes place in small steel tanks with long maceration. The wine is aged for about three years, including one year in barriques and tonneaux.

Grape varieties 100% Aglianico

Alcohol 14.5%

Format 75 cl

DI MAJO NORANTE

Di Majo Norante has been making wine since the 19th century, as evidenced by the old cellars under Campomarino Square and in the old family building. The commitment to viticulture was taken over first by Luigi and then by Alessio di Majo and continues today in parallel with research and experimentation. Di Majo Norante produces its own wines from grapes grown on 123 hectares of vineyards on the ancient feudal estate of the Marquises of Norante di Santa Cristina. Di Majo Norante's winemaking philosophy follows a traditional approach to viticulture and winemaking, with an emphasis on preserving all the characteristics of Mediterranean winemaking.