

IRPINIA AGLIANICO DOC 'NEROMORA'

2022 | Red Wine



Italy, Campania

Luciano Ercolino

Case Size: 6

The bouquet is rich and inviting, revealing aromas of ripe red and dark fruits layered with notes of vanilla, delicate liquorice and a hint of paprika. On the palate, the wine is full-bodied and well-balanced, with smooth, refined tannins and a long, persistent finish. Its generous structure and complexity make it an excellent pairing for fish stews, roasted poultry, and grilled or braised red meats.

Vinification:

Hand-harvested at the end of October, the grapes are gently pressed before undergoing approximately 15 days of maceration to extract colour, flavour and structure. Fermentation is carried out with selected yeasts under controlled temperatures, followed by complete malolactic fermentation to enhance softness and complexity. The wine is then matured for approximately six months in French oak barriques, where it develops greater depth, elegance, and subtle oak character.

Grape Varieties: Aglianico

Classification: DOC | **ABV:** 13.5% | **Closure:** Natural Cork